

RYE MALT POWDER

Item number	267512																
Product type	Rye Malt Powder can be used in a wide range of items, from bread and morning goods to rusks and crackers. Lends the end product a nice and rich rye flavour also at a low dosage rate.																
Composition	Malted, roasted and crushed RYE.																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1500kJ, 350kcal</td></tr> <tr> <td>Fat</td><td>1,5 g</td></tr> <tr> <td>of which saturated</td><td><0,5 g</td></tr> <tr> <td>Carbohydrate</td><td>68 g</td></tr> <tr> <td>of which saccharides</td><td>10,0 g</td></tr> <tr> <td>Protein</td><td>9,5 g</td></tr> <tr> <td>Sodium</td><td><0,5 g</td></tr> <tr> <td>correspondens to approx</td><td>0,00 g salt</td></tr> </table>	Energy value	1500kJ, 350kcal	Fat	1,5 g	of which saturated	<0,5 g	Carbohydrate	68 g	of which saccharides	10,0 g	Protein	9,5 g	Sodium	<0,5 g	correspondens to approx	0,00 g salt
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Chemical/physical data	Density [kg/l] 0,6 - 0,7 20°C Colour [EBCU] 170 - 270 Lovibond, EBC-Analytica Diastatic power [wk] 0 EBC-Analytica 4.12 Dry substance [%] 93 - 97 105°C, 16 h pH [10 % solution] 4,0 - 4,5 Ash content [%] < 2 600°C																
Allergens	Contain gluten (rye), according to regulation 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table> <tr> <td>Total plate count</td><td>≤1 000 000 cfu/g</td></tr> <tr> <td>Mould</td><td>≤20 000 cfu/g</td></tr> <tr> <td>Salmonella</td><td>neg/ 25 g</td></tr> </table>	Total plate count	≤1 000 000 cfu/g	Mould	≤20 000 cfu/g	Salmonella	neg/ 25 g										
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Pesticides/Heavy Metals Typical	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	Recommended dry and cool.																
Other information	Appearance: Powder Colour: Dark brown Taste: Rich rye flavour																
Shelf life, months	18																
Packaging	25 kg, Laminated paper bag.																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Recommended declaration to end user

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