

Productspecification YELLOW TOASTED WHEAT GERM

General information

Legislative aspects The product fulfils the Dutch and EU legislation.

GMO The product does not have to be declared as GMO according to EC Regulations 1829/2003 and 1830/2003..

Product information

Ingredients declaration:

Wheat germ 100 % Country of origin:
FRA,GBR,DNK,SWE,DEU

Percentages are rounded numbers according to Nebafa directive, only for labeling purposes.

Country of origin: Meneba reserves the right to import raw materials from other countries to maintain quality and guarantee specifications.

Productdescription: light toasted wheat germ.

Application: baking products, breakfast cereals, healthfood, pasta and snackfood products, it adds a pleasant nutty flavour, together with a nice appearance and texture.

Technical additives: n.a.

Nutritional value / 100g (calculated according to NEVO-online version 2013/4.0, RIVM, Bilthoven)

Energy (kJ)	1650	kJ	Salt	0,008	g
Energy (kcal)	393	kcal	Dietery Fiber	16	g
Protein	31,0	g			
Carbohydrates	37,0	g	Vit. B1 / Thiamine	2,50	mg
Sugars	2,0	g	Vit. B2 / Riboflavine	0,85	mg
Fats	9,9	g	Vit. B3 / Niacine	5,8	mg
- sum of the fatty acids	9,2	g	Vit. B6 / Pyridoxine	0,600	mg
- saturated	1,8	g	Vit. B11 / Folate	90,0	µg
- mono unsaturated	1,6	g	Vit. E / Tocoferol	19,0	mg
- poly unsaturated	5,5	g			

Sensory information

Colour: yellow / brown.
 Flavour / aroma: nutty.
 Appearance: very fine flakes.

Analytical and physical specification**Method**

Parameter	min.	max.	unit	Method
Dry solids	88		%	ICC 110/1
Moisture		12	%	ICC 110/1
Protein (o.d.s.)(Nx5,7)	approx. 30		%	ICC 167
Fat content (o.d.s.)	approx. 10		%	EG Method A
Dietary fiber (o.d.s.)	approx. 18		%	AOAC 985.29
Enzyme activity peroxidase	neg.			Rapid test

Sieve analysis**Method**

Parameter	min.	max.	unit	Method
Overtail 2000 µ	0		%	Retsch vibration sieve
Overtail 1000 µ	approx. 5		%	Retsch vibration sieve
Overtail 500 µ	approx. 62		%	Retsch vibration sieve
Overtail 250 µ	approx. 23		%	Retsch vibration sieve
Through 250 µ	approx. 10		%	Retsch vibration sieve

Microbiological specifications**Method**

Parameter	Limit	unit	Method
Total plate count	< 100,000	cfu/gram	ISO 4833
Yeast and moulds	< 200	cfu/gram	ISO 7954
Enterobacteriaceae	< 100	cfu/gram	ISO 21528-2
Escherichia coli	< 10	cfu/gram	ISO 16649-2
Clostridium perfringens	< 100	cfu/gram	ISO 7937
Bacillus cereus	< 100	cfu/gram	ISO 7932
Staphylococcus aureus	< 100	cfu/gram	ISO 6888
Salmonella	absent	in 25 gram	ISO 6579

Packaging

Bulk: n.a.
Bags: multi-layer paper bag with PE coated innerbag, net content: 20 kgs.
Identification: date of production: "date"/ shelf life: "month - year".
Shelflife: if the flour is stored cool (< 20°C) and dry (RH < 60%): 6 months.

Allergens: according to directive 2003/89/EG and LEDA version 2.0-2011

Code	Allergen	Presence	Code	Allergen
1.0	Gluten	+	8.6	Brazil nuts
1.1	Wheat	+	8.7	Pistachio nuts
1.2	Rye	+	8.8	Macadamia nuts
1.3	Barley	-	9.0	Celery
1.4	Oats	+	10.0	Mustard
1.5	Spelt	+	11.0	Sesame
1.6	Kamut	-	12.0	Sulphur dioxide & sulphites
2.0	Crustaceans	+	13.0	Lupin
3.0	Egg	+	14.0	Molluscs
4.0	Fish	-	20.0	Lactose
5.0	Peanuts	+	21.0	Cocoa
6.0	Soy	+	22.0	Glutamate
7.0	Milk	-	23.0	Chicken meat
8.0	Nuts	+	24.0	Coriander
8.1	Almonds	+	25.0	Corn / Maize
8.2	Hazelnuts	-	26.0	Legume
8.3	Walnuts	+	27.0	Beef
8.4	Cashews	-	28.0	Pork
8.5	Pecan nuts	+	29.0	Carrot

Remark: grain is a natural product, which means that certain parameters can vary from harvest to harvest.