

DATA SPECIFICATIONS

ingredients

Barley Flour



Product description

Barley flour produced by mechanical upcycling of barley.

Application

This product can be used in the production of pasta, pizza or baked goods.

Packaging, shelf life and storage conditions

20kg bags; on pallets; 12 months from date of production. Store in a cool, dry place away from direct sunlight.

Sensoric

Odor and taste are typical of grain. Appearance beige powder.

Country of Origin

Switzerland



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PHYSICAL AND CHEMICAL STANDARDS

Moisture in %	8%-9.5%
pH Value	3.8-5.2
Fat	12.80 g / 100 g
Protein content (dry basis, N x 6.25)	Min. 26%
Particle Size	(d90) 50-250µm

MICROBIOLOGICAL STANDARDS

E. Coli	10 cfu / g
Mesophilic total plate count, aerobic	1,2 x 10 ⁴ cfu / g
Yeasts	< 10 cfu / g
Moulds	1,1 x 10 ²
Enterobacteriaceae	< 10 cfu / g
Salmonella spp.	negative in 25 g

AMINO ACID COMPOSITIONS IN 100 G

Alanine	1.32 g
Ammonium	0.65 g
Arginine	1.49 g
Aspartic acid	2.95 g
Cystine	0.54 g
Glutamic acid	4.97 g
Glycine	1.12 g
Histidine	0.60 g
Isoleucine	1.21 g
Leucine	2.13 g
Lysine	1.26 g
Methionine	0.56 g
Phenylalanine	1.47 g
Proline	2.32 g
Serine	1.08 g
Threonine	0.98 g
Tryptophan	0.39 g
Tyrosine	0.88 g
Valine	1.59 g

NUTRIENTS IN 100G

Calorific value	1,360 kJ/329 kcal / 100g
Carbon hydrate	3.50 g
thereof sugar	
thereof lactose	
Fat	12.80 g

thereof saturated fatty acids	3.71 g
Dietary fibre	47.80 g
Common salt	0.001 g
thereof sodium	0.0003 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)		x		x
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.