

# DATA SPECIFICATIONS

## ingredients

# Barley Protein



## Product description

Barley protein produced from barley by mechanical upcycling.

## Application

This product can be used as a meat substitute, as well as in the production of crisps or cornflakes.

## Packaging, shelf life and storage conditions

15kg bags; on pallets; 12 months from date of production. Store in a cool, dry place away from direct sunlight.

## Sensoric

Odour and taste are typical of cereals. 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	14.90 g / 100g
Protein content (dry basis, N x 6.25)	45.00 g / 100 g
Particle Size	(d90) 50-200µm

### MICROBIOLOGICAL STANDARDS

E. Coli	
Mesophilic total plate count, aerobic	8,6 x 10 <sup>5</sup>
Yeasts	< 10 cfu / g
Moulds	< 10 cfu / g
Enterobacteriaceae	< 10 cfu / g
Salmonella spp.	negative in 25 g

### AMINO ACID COMPOSITION IN 100 G

Alanine	1.97 g
Ammonium	1.18 g
Arginine	2.30 g
Aspartic acid	2.95 g
Cystine	0.88 g
Glutamic acid	9.29 g
Glycine	1.64 g
Histidine	0.96 g
Isoleucine	1.99 g
Leucine	3.47 g
Lysine	1.82 g
Methionine	0.87 g
Phenylalanine	2.49 g
Proline	4.38 g
Serine	1.73 g
Threonine	1.51 g
Tryptophan	0.65 g
Tyrosine	1.56 g
Valine	2.51 g

### NUTRIENTS IN 100G

Calorific value	1,576 kJ/379 kcal / 100g
Carbon hydrate	4.70 g
thereof sugar	< 0.10 g
Fat	14.9 g
thereof saturated fatty acids	4.55 g

Dietary fibre	25.4 g
Common salt	0.001 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.**