



Rågmjöl S

E4218

25 kg

Rågmjöl S is a finely milled whole grain flour with an adjusted malting.

Use for: Suitable for whole grain sourdough and darker bread types.

Ingredients: RYE flour, WHEAT malt.

Origin: Produced in Sweden with grain from Sweden.

Storage: Keep cool and dry.

Shelf life: 6 months

Nutritional Values per 100 g

Energy	kJ	1366
Energy	kcal	327
Fat	g	2.2
of which saturated	g	0.3
Carbohydrates	g	60
of which sugars	g	2.4
Dietary fiber	g	14
Protein	g	9
Salt	g	0

Chemical Values (guideline)

Water	%	14.5
Protein	%	9
Ash	%	1.6
Dietary fiber	%	14
Falling number	sec.	>150

Microbiological Values

	log cfu/g
Total counts bact.	<6
E-coli	<1
Yeast and moulds	<4
Salmonella in 25 g	0

Mycotoxins

Deoxynivalenol	<600 µg/kg
Zearalenone	<75 µg/kg
Ochratoxin A	<3 µg/kg
Σ T-2 / HT-2	<20 µg/kg

Heavy metals

Cadmium	<0.05 mg/kg
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Pesticides

The value of pesticide is under the limit according to (EC) 396/2005.

GMO

The primary product is not genetically modified, according to ordinance (EG) 1829/2003 and (EG) 1830/2003.

Allergens

This product contains gluten, according ordinance 1169/2011/EC.

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