Product Specification

Gloria Korngut Roggenvollkornschrot fein
25 kg, lose

Product number	• 571606 (25 kg, Europalette) • 581606 (25kg, H1) • 571601 (lose)
GTIN	4000475002253
Trade name	Wholemeal rye groats
Product description	Gloria Korngut Roggenvollkornschrot fein is a milling product made of germinable, healthy, non-genetically modified or irradiated bread wheat of the species Secale Cereale L.
Ingredients (descending order)	Wholemeal rye groats (fine) Gloria Korngut Roggenvollkornschrot fein is suitable for a ☒ vegan ☒ vegetarian diet..

Sensory Properties	
Color / Appearance:	gray, predominantly fine powder with shell fragments
Odor:	fresh, characteristic, without off-odor
Flavor:	fresh, characteristic, without off-flavor

Nutritional information[1] according Regulation (EU) No. 1169/2011		
	Unit	**Per 100 Gram**
Energy	kJ / kcal	1364 / 323
Fat	g	1,7
of which saturates	g	0,2
Carbohydrate	g	60,7
of which sugars	g	1,0
Fiber	g	13,4
Protein [2]	g	9,5
Salt [3]	g	< 0,01

[1] Source: German Nutrient Data Base (BLS) or analytic results. Nutritional information is subject to deviations commonly occurring in natural products.

[2] Protein = total nitrogen x 6,25

[3] Salt (salt equivalent) = sodium x 2,5

written by:	Reviewed by:	Approved by:	Valid from:
Grundmann, Michael date: 18.01.2024	Grundmann, Michael date: 18.01.2024	Lenz, Heiko date: 18.01.2024	03.11.2023

Analytical parameters

Notification is hereby made that all analytical data are subject to deviations commonly occurring in natural products.

Chemical Parameter			
	Method	**Value**	**Unit**
Moisture	1h 130° C	≤ 15,5	%
Ash	ICC 104/1	Ca. 1,5 – 1,9 (wholegrain)	% dry matter
Falling number	ICC 107/1	> 180	sec

Physikalische Parameter			
	Method	**Value**	**Unit**
Granulation	JEL Laborsiebmaschine, 100g / 2 min		
> 1000µm		8 - 12	%
> 600 µm		15 - 30	%
> 200 µm		20 - 42	%
Fall Through		15 - 40	%

Rheological Parameter			
	Method	**Value**	**Unit**
Amylogram	ICC 126/1		
Gelatinization maximum		500-900	AU
Gelatinization temperature		≥ 67,0	°C

Microbiological Parameter

This product corresponds to the current recommendations for cereal flours made of wheat, rye, spelt for Food-Microbiology and Food-Hygiene of the German Society for Hygiene and Microbiology (DGHM):

	Tolerable level	**Critical level**	**Unit**
Aerobe mesophilic total viable count (30°C)	1×10^6	-	CFU/ g
Escherichia coli	1×10^1	1×10^2	CFU/ g
Moulds	1×10^4	-	CFU/ g
Koagulase-positive staphylococci	1×10^2	1×10^3	CFU/ g
presumtive *Bacillus cereus*	1×10^2	1×10^3	CFU/ g
Clostridium perfringens	1×10^2	1×10^3	CFU/ g
Salmonella	-	absent in 25g	CFU/ g

Note: Microbiological contamination of food grains and milling products are subject to fluctuations caused by derivation and permanently changing harvesting conditions. Special diligence in sourcing management of our raw materials guarantees a microbiological status of our milling products as low as possible in the respective crop year.

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GoodMills Deutschland

Product safety	
Gloria Korngut Roggenvollkornschrot fein is a food which is suitable for human consumption after being prepared/ processed and heated properly. Cereal milling products, batters and doughs are not suitable for raw consumption either für human or animals. The product is processed in line with a certified QM-System (IFS Food) and meets all requirements of the German and European food law. Gloria Korngut Roggenvollkornschrot fein is processed according to the food hygiene regulation of hygienically faultless raw materials and components. The absence of foreign bodies and contamination is guaranteed by an implemented HACCP concept based on the technical state of the art.	
Mycotoxines	Complies with Regulation (EC) No 2023/915 on maximum levels for certain contaminants in food
Heavy metals	Complies with Regulation (EC) No 2023/915 on maximum levels for certain contaminants in food
Pesticides	Complies with Regulation (EC) No 396/2005: Maximum residue levels of pesticides in or on food and feed of plant and animal origin
GMO	Complies with Regulation (EC) 1829/2003: Genetically modified food and feed Complies with Regulation (EC) 1830/2003: Traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms
Note: This product fulfils the requirements of the European food and feed law in the relevant version. The fulfillment of the needs of certain consumer groups (e.g. infants and toddlers) have to be agreed mutually beforehand.	

Allergenic ingredients	The ingredient labeling complies with Regulation (EU) No. 1169/2011. This product contains the following ingredients in its recipe:
	☒ Cereals containing gluten (rye) ☐ Crustaceans and products thereof ☐ Eggs and products thereof ☐ Fish and products thereof ☐ Peanuts and products thereof ☐ Soy beans and products thereof ☐ Milk and products thereof ☐ Nuts and products thereof ☐ Celery and products thereof ☐ Mustard and products thereof ☐ Sesame seeds and products thereof ☐ Sulfur dioxide and sulfites ☐ Lupine and products thereof ☐ Mollusks and products thereof

Allergenic cross contamination (in terms of adjacent declaration)	The following allergens are processed regularly during the production of other products on the same line. The information about cross-contamination is not subjected to version maintenance.
	☒ Cereals containing gluten (wheat, spelt wheat, barley) ☐ Crustaceans and products thereof ☐ Eggs and products thereof ☐ Fish and products thereof ☐ Peanuts and products thereof ☒ Soy beans and products thereof ☐ Milk and products thereof ☐ Nuts and products thereof ☐ Celery and products thereof ☒ Mustard and products thereof ☐ Sesame seeds and products thereof ☐ Sulfur dioxide and sulfites ☒ Lupine and products thereof ☐ Mollusks and products thereof

We would like to point out that generally the possibility of cross-contamination and product migration, e.g., by botanical contaminants, cannot be excluded during the complex flow of commodities in food production (cultivation, harvest, storage, transport). Therefore, we cannot give a guarantee on complete absence of possibly allergenic substances.

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Allergen information (trace labelling)

☒ Cereal products may naturally contain traces of **soya**, **lupine** and **mustard**.
☐ **Spelt wheat** may naturally contain traces of **soy, lupine** and **mustard.**
☒ **Rye** products may naturally contain traces of **wheat, soya, lupine** and **mustard.**

Note on consumption

Milled cereal products/ flours and doughs are not suitable for raw consumption and must always be baked/heated thoroughly.

Storage and shipping condition

Recommendation: cool, dry, dark, clean, without off-odors

Shelf life

Under proper storage condition the product Gloria Korngut Roggenvollkornschrot fein lasts for 6 month (bulk 3 months).

Packaging

Bagged into double-layer paper bags (25 kg, free from chlorine) 24 bags per pallet.

The packaging material complies with all German and European legal requirements.

The manufacturer Goodmills Deutschland GmbH Aurora Mühle Hamburg is connected to the following disposal system:
☒ Duale System Deutschland
☐ Repa Resy
☐ Interseroh
☐ ……..

Coding

example	49 88888 07.10.2017 0126
Production site	49 = Production site number for Aurora-Mill Hamburg
Charge	88888 = 5-figure order number from materials management
Best before date	Day.Month.Year (DD.MM.YYYY)
Bag number	0126 = consecutive bag number of the relevant batch

All Information on processing and application of products and processes, our technical advice and any other information, also within the scope of trials is given to our best knowledge without any obligation. It does not relieve you from the responsibility of checking the products we deliver for suitability for the processes and purposes you intend and for verifying that no industrial property rights are being infringed. We guarantee proper quality of our products according to our "General Terms and Conditions".

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