


Productspecificaties Steinbach Bio-Weizen (Duits) Stand: 01.10.2020 Seite 1 von 2	<h1>Productspecification</h1> <h2>Wheatmalt</h2>	
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Art.-Nr.: 3210, 3215 Bio

Quality: malted wheat, enzymatic activity, produced from wheat by malting. (steeping, germination, drying)

Sensory Parameters:

Taste:	light malty
Odour:	light malty
Colour:	2,9-5,0 EBC

Productfeatures:

Analysis:

Water %	< 5,5
Extract fine grist (dry basis) %	> 83
Protein (dry basis)	10-13
Kolbach index %	> 34-44
Glassy kernels %	< 2,0
Skinned barley %.	<1


Packaging: Bags with PE Inliner, 25 kg und 50 kg, BigBag

Number of bag per palett: 30 bags/ 40 bags

kg per Palette: 750/ 1.000

Storage: store in a dry place, bags carefully closed, in room temperature
Minimum durability: nine months

Zolltarif-Nr.: 1107 1019

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Allergene:

Ingredients	included in the product		used on the same production line		used in the same factory		Contents
	Yes	No	Yes	No	Yes	No	
Eggs and derivatives		X		X		X	
Soy and derivatives		X		X		X	
Peanuts		X		X		X	
Milk and derivatives		X		X		X	
Fish and derivatives		X		X		X	
crutaceants		X		X		X	
cereals with gluten	X		X		X		cereals with gluten
Sesamseeds and derivatives		X		X		X	
sulphur dioxide and sulphites in concentrations > 10 mg/kg		X		X		X	
Edible nuts		X		X		X	
Celery and derivatives		X		X		X	
Mustard and derivatives		X		X		X	
Lupine and derivatives		X		X		X	
Molluscs and derivatives		X		X		X	

Our malt and maltproducts do not contain GMOs or GMO products in accordance with the regulations on genetically modified food and feed (EG) Nr. 1829/2003 and (EG) Nr. 1830/2003 of the 22th of September 2003. Organic products according to the conditions of EG-Öko-Verordnung 834/2007.

Our products are not treated by ionizing radiotreatment

Our products do not contain additives and flavours

Our products and packing materials are according to the valid at present rules of european and german foodlaw

Values according to natural tolerances.

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 Geschäftsführer:
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