Characteristics

Product name: Rye bread flour

custom code - 1102907000

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| № | The name of the indicator | The test results | Unit of measure |
| 1 | Metallomagnetic admixture | absent | mg/kg |
| 2 | Mass fraction of ash in terms of dry matter | the crunch is not felt |  |
| 3 | Weight percentage of crude gluten (manual method of washing) | 1,41 | % |
| 4 | Quality of crude gluten (manual method of washing) | 9,4 | % |
| 5 | Moisture content | 63 | % |
| 6 | Grinding coarseness: sieve residue | 1,0 | % |
| 7 | Whiteness of flour | 14,0 | unit |
| 8 | Number of falls | 259 | s |
| 9 | Toxic elements, - lead - arsenic - cadmium - mercury |   0,05 0,02 < 0,08 < 0,01 | mg/kg |
| 10 |  Mycotoxins - aflatoxin В1 - Т-2 toxin |  < 0,003 < 0,05 | mg/kg  |
| 11 | Pesticides - HCH hexachlorocyclohexane  (α, β, γ - isomers)- DDT and his metabolites- 2,4-D acid her salts and esters- organomercurial pesticide |  <0,05 <0,02absent  absent absent | mg/kg |
| 12 |  Appearance | Homogenous bulk-product |  |
| 13 |  Colour | Grayish-white or grayish-cream interspersed with glumes |  |
| 14 |  Smell | Common to rye flour, without foreign flavors, not sour, not bitter  |  |
| 15 | Taste | Common to rye flour, without foreign flavors, not musty, not moldy |  |
| 16 | The presence of a mineral impurity | the crunch is not felt |  |
| 17 | Pest infestation | absent |  |
| 18 | Dirtyness by pests | absent |  |
| 19 | Energy value | 1265 | kJ |
| 20 | Caloric value | 298 | kkal |
| 21 | Protein content | 8,9 | g |
| 22 | Carbohydrate content  | 61,8 | g |
| 23 | Fat content | 1,7 | g |