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  <0,02  absent  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 |