



Balmaceda Barley Flakes

This is a product obtained from the lamination of the clean and healthy grain of barley, that have been previously kilned to ensure deactivation of its enzymes.

No additives or chemical preservatives are added during the production of this product.

It does not contain genetically modified organisms (non-GMO).

- Uses: Commonly used as food for breakfast, nutritional supplement for children or athletes.

Organoleptic Properties	
Appearance	Heterogeneous mixt of rounded, thin flakes with soft edges and surfaces with no particle shedding. Free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	Light Brown
Taste/Odor	Typical Barley taste and aroma. Free of rancid, sour or bitter taste

Allergen Information	
Allergen	This product contains gluten

Physical-Chemical Properties		
Humidity	12%	Max
Heavy Metals		
Arsenic	0.5 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.5 mg/kg	Max
Cadmium	0.5 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max

Defects	
PARAMETERS	Limits (100 g sample)
Gelatinized flakes	5 unit Max
Degenerated flakes	0 unit
Burned Flakes	0 unit
Non-crushed grains	1 unit Max
IMPURITIES	Limits (100 g sample)
Hull	4 unit Max
Awn	2 unit Max
Others	0 unit
GRANOS DE OTROS CEREALES	Limits (100 g sample)
Wheat	30 unit Max
Rye	2 unit Max
Rapeseed	0 unit

Microbiological Properties	m	M
Mold UFC/g	1.000	
Yeast UFC/g	500	
Salmonella in 50g UFC/g	0	
Aerobics Mesophiles	100	
Aerobic Thermophilic spores	100	
Bacillus cereus	1000	
Enterobacteriaceae	10000	
Mycotoxins		
Total Aflatoxins (B1, B2, G1, G2)	10 ppb	Max
Zearalenone	200 ppb	Max
Ochratoxin	5 ppb	Max
Deoxynivalenol	750 ppb	Max

Nutrition Facts	100 g
Energy (Kcal)	345
Protein (g)	10.5
Total Fat (g)	1.6
Total Carbohydrate (g)	74.5
Total Dietary Fiber (g)	0.8
Available Sugars (g)	10.1
Sodium (mg)	4.0

Packing and Storage	
Packing	Thermolaminate polypropylene sack, with inner polyethylene bag
Packing (Weight)	25 kg Net Weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity), with regular inspections and product rotation.
Shelf life	12 months.