



Balmaceda Barley Flour

Product obtained from the milling of barley grains of *Hordeum vulgare species*, ripe, healthy, clean and not germinated, which have not been genetically modified (no GM).

It is a natural product with no additives or chemical preservatives.

- Uses: Processed food, food supplements and bakery

Organoleptic Properties	
Appearance	Fine and homogeneous powder. Free from foreign matter, molds and insects in any of its evolutionary stage according to good manufacturing practices. Free of any chemical or biological agent that may be of risk for consumers' health.
Color	Dark white, slightly yellowish.
Taste/Odor	Barley typical taste and aroma. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	This product contains gluten

Physical-Chemical Parameters		
Humidity	15.0 %	Max
Ashes	1.0 – 1.5 %	
Tritable Acidity	0.4%	Max
Heavy Metals		
Arsenic	00.2 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.1 mg/kg	Max
Cadmium	0.08 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max
Pesticides	According to Chilean regulations	
Mycotoxins		
Total Aflatoxins	5 ppb	Max
Zearalenone	50 ppb	Max
Ochratoxin	1 ppb	Max
Deoxynivalenol	500 ppb	Max

Microbiological Parameters		
	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	-

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

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	6 months