



### Balmaceda Rye Flakes

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

This product is obtained from the lamination of the clean and healthy grain of oats,

During its production no additives or chemical preservatives are added and it does not contain genetically modified organisms (non-GMO).

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

<b>Organoleptic Properties</b>	
Appearance	Heterogeneous mix of rounded, thin flakes with soft, compact edges and surfaces with no particle shedding. Free from foreign matter, molds and insects in any of its evolutionary stage, according to good manufacturing practices.
Color	Soft light brown
Taste/Odor	Rye typical taste and aroma. Free of rancid, sour or bitter taste

<b>Physical-Chemical Properties</b>		
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

<b>Defects</b>	
<b>PARAMETERS</b>	Limits (100 g sample)
Gelatinized flakes	5 unit Max
Degenerated flakes	0 unit
Burned Flakes	0 unit
Non-crushed grains	1 unit Max
<b>IMPURITIES</b>	Limits (100 g sample)
Hull	4 unit Max
Awn	2 unit Max
Others	0 unit
<b>OTHERS GRAINS</b>	Limits (100 g sample)
Wheat	30 unit Max
Barley	2 unit Max
Rapeseed	0 unit

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

<b>Nutrition Facts</b>	100 g
Energy (Kcal)	325
Protein (g)	15.9
Total Fat (g)	2.2
Total Carbohydrate (g)	68.6
Total Dietary Fiber (g)	2.31
Available Sugars (g)	23.8
Sodium (mg)	2.0

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