



Rye Flour Balmaceda

It is a product obtained from the milling of Rye grains of *Secale cereale species*, which are ripe, healthy and clean of rye not genetically modified (non-GM).

It is a natural product that contains no additives or chemical preservatives.

- Uses: Suitable for the industrial production of bread and bakeries

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	From White to pale gray, with small light brown particles
Taste/Odor	Rye typical taste and aroma. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	This product contains gluten.

Physical-Chemical Properties		
Humidity	15.0 %	Max
Ashes	1.5 – 2.0 %	
Tritable Acidity	0.3%	Max
Heavy Metals		
Arsenic	0.2 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 Properties		
	m	M
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	-

Nutrition Facts	100 g
Energy	325 kCal
Protein	15.9 g
Total Fat	2.2 g
Total Carbohydrate	68.6 g
Total Sugars	2.31 g
Total Dietary Fiber	23.8 g
Sodium	2.0 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	3 months