



Salvado Grueso de trigo (Thick Bran Wheat)

Bran or wheat bran is the product of the grinding process of wheat and corresponds to the non-digestible fibrous components obtained from the outer sheaths (Pericarp and Seed Coat (Testa)) of the seed or the groats. It is used as main material in bakery.

Our raw material is subjected to a microbicide treatment in order to guarantee its safety.

- Uses: For formulation of products with high fiber content.

Organoleptic Properties	
Appearance	Wheat shell, loose and dried, finely ground. It is free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	Dark toasted
Taste/Odor	Wheat bran typical taste and aroma. Free from rancid, sour or bitter taste.

Allergen Information	
Allergen	It contains gluten (wheat-based product).
Sensitive Group	Celiacs, children under 6 months and elderly with a depressed immune system.

Physical-Chemical Properties		
Humidity	15%	Max
Ashes	6.0%	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

Grading	
Mesh 1110 μ (20 GG)	45.0 – 60.0 %
Mesh 684 μ (32 GG)	30.0 – 45.0 %
Mesh 330 μ (60 GG)	5.0 - 15.0 %
Mesh 140 μ (7xx)	0.2 – 1.2 %
Ground	1.0 - 3.0 %

Microbiological Properties		
	m	M
Mold UFC/g	1.000	10.000
UFC/g	500	5.000
Salmonella in 50g UFC/g	0	-
Mycotoxins		
Total Aflatoxins (ppb)	5	Max
Zearalenone (ppb)	200	Max
Ochratoxin (ppb)	5	Max
Deoxynivalenol (ppb)	750	Max

Nutrition Facts	
	100 g
Energy (kCal)	290
Protein (g)	11.0
Total Fat (g)	3.5
Total Carbohydrate (g)	54.0
Total Sugars (g)	35.1
Total Fiber (g)	8.6
Sodium (mg)	≤ 35

Packing and Storage	
Packing	Polypropylene bags, Kraft paper
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	120 days