



Balmaceda Wheat Flakes

This flake is obtained from the lamination of clean and healthy wheat grains. 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

Organoleptic Properties	
Appearance	Heterogeneous mix of rounded, thin flakes with soft edges and surfaces and 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
Sabor/Odor	Toasted wheat typical taste and aroma. Free from rancid, sour or bitter taste.

Allergen Information	
Allergen	This product contains gluten.

Physico-Chemical Properties		
Humidity	14%	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
Impurities		
Hull	0.1 g/L	Max
Other grains	5 unit/100g	Max
Other Impurities	0.1%	Max

Microbiological Properties	m	M
BIOS Count Mesophiles UFC/G	1.000	10.000
Coliforms UFC/g	< 3	20
E. coli CFU/g	< 3	-
Mycotoxins		
Total Aflatoxins (B1 B2 G1 G2)	10 ppb	Maximum
Zearalenone	200 ppb	Maximum
Ochratoxin	5 ppb	Maximum
Deoxynivalenol	750 ppb	Maximum

Nutrition Facts	100 g
Energy (Kcal)	304.01
Protein (g)	12.55
Total Fat (g)	1.49
Total Carbohydrate (g)	60.1
Sodium (mg)	11.6

Packing and Storage	
Packing	Big Sack
Packing (Weight)	500 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