

PowerFlour

Product description

PowerFlour is a natural derived food ingredient from Brewer's Spent Grain (barley, wheat) with a high amount of fibre and protein. The product is made by upcycling a rest stream from the beer production. PowerFlour is intended as a food ingredient and requires a heat treatment. It is thus not considered as a ready-to-eat food (RTE) product.

Declaration

Brewer's Spent Grain (**Barley, Wheat**).

Allergens

Contains gluten from barley and wheat.

Product appearance

Light brown powder

Physical & chemical criteria

Moisture content	< 11 %
Mean particle size	150-300 µm

Microbiological limits

TVC (Aerobic)	< 1000.000 cfu/g
Yeasts	< 10.000 cfu/g
Moulds	< 1.000 cfu/g
Bacillus Cereus	< 1.000 CFU/g
Enterobacteriaceae	< 100 cfu/g
Salmonella	Negative / 25g

Shelf life & storage conditions

24 months, when stored cool (< 20°C) and dry (RH < 65 %).

Packaging

15 kg in multi-layered paper bag with PE-inliner in compliance with EC 1935/2004 and EU 10/2011

Average nutritional value

	Per 100 g
Energy	1295 kJ / 309 kCal
Protein	26 g
Fat	9 g
Of which saturated fats	2.5 g
Carbohydrates	3.8 g
Of which sugars	1.1 g
Fibers	55 g
Salt	4 mg

Additional information

Contaminants complies with EC 396/2005 and EU 2023/915

Pesticides complies with EC 396/2005

Non GMO according to (EC) 1829/2003 and (EC) 1830/2003

Vegan

Legislation

This product has been produced in accordance with the EU legislation mentioned under "Additional information". Production, storage and transport is carried out under hygienic conditions and complies with the regulations for food safety and hygiene, amongst others Directive 2004/852/EC and EC 178/2002

Country of origin Benelux