

Specification		Site 1 from 1 Issue 20.11.2014 Rev. Ind. 4 Substitute Rev. Ind. 3 from 01.11.2013 14_05_01_DS GYMF
Ground Yellow Mustard Flour		

Product -No. 022001

Ground Yellow Mustard Flour

Colour, form, characterization:	Yellow mustard powder		
Odour:	fresh, not mouldy and rank		
Taste:	no scratching sharpness		
Origin:	Canadian , East European,		
Process description:	The first cleaned and dried mustard seed will be ground in a cross-mill into flour.		
Quality specification:	No other additives. Use in the food industry, production of cooking mustard and spice mixtures.		
Particle size	Ever according to requirement the customer we could deliver different meal-qualities.		
Origin	East European, Canadian		
chemical/physical and micro-biological parameters:	microbiological parameters:		
	Total plate:	< 100.000	KbE/g
	Yeasts:	< 1.000	KbE/g
	Moulds	< 1.000	KbE/g
	Staphylococcus aureus	< 100	KbE/g
	Bacillus cereus	< 1.000	KbE/g
	Coliforms	< 1.000	KbE/g
	E. coli	negativ /g	
	Salmonella	negativ /25 g	
	Average value:		
	Oil	24-32 %	
	Water	5- 8 %	
		Further analysis values will be created at the request of the customer	
Nutritional Information	A current nutritional analysis is made on customer request		
Packaging:	PE- bag á 25 kg Big Bag 500-600 kg on EURO-PA or H1-PA		
Customs tariff number:	21033010		
Characteristics:	"spice" Allergen characteristic: mustard and product thereof in accordance with guideline 2003/89/EG and ALBA- List no labeling according to VO EG/1829/2003 and EG/1830/2003		
Durability:	Storing dry and fresh for 24 month		

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Attributes		Values		
Grain Size		<500 micron		
Moisture		7% max. mass to mass		
Allyl Isothiocyanate		0.25% min. mass to mass		
Solidified Extract solution in Ether		27% min. mass to mass		
Total Ash		16% max. mass to mass		
Undissolved Ash in Acid		1.5% max. mass to mass		
Starch		2.5% max. mass to mass		
Fiber		6% max. mass to mass		
Parasite Zygote		negative		
Microbial Attributes:				
Parameter		Method	Result	Unit
Aerobic mesophilic total count		ASU L00.00-88	max. 1.0×10^2	cfu/g
Coliform bacteria		ASU L01.00-3, mod.	$<1.0 \times 10^1$	cfu/g
E. coli in 1 g		Brila-Bouillon, 1d,37°C	Not detectable	cfu/g
Staphylococcus aureus		ASU L00.00-55	$<1.0 \times 10^1$	cfu/g
Bacillus cereus		ASU L01.00-72	1.0×10^2	cfu/g
Yeasts		ASU L01.00-37	$<1.0 \times 10^1$	cfu/g
Moulds		ASU L01.00-37	$<1.0 \times 10^1$	cfu/g
Salmonella in 25 g		ASU L00.00-20	Not detectable	
Sulfitred. Clostridien		ASU L 06.00-39	Not detectable	/g

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