

Version 01

Date 31.07.2014

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Sales specification Spelt flakes demeter

| Certification | agricultural products | In accordance with the European regulation on organic production of agricultural products and indication referring thereto on agricultural products | | |
|--------------------------|--|---|--|--|
| | and foodstuff in the actual valid version. Moreover in accordance with the Demeter processing standard and the BNN-orientation value in the valid version. | | | |
| Ingredients | Spelt (Triticum spelta) from biodynamic cultivation, sea salt (unbleached and without anti-caking agent or other excipients). | | | |
| Purity | 99,9% | | | |
| Sensory analysis | Appearance light brown flakes in slightly different sizes | | | |
| | Consistency crispy, not too hard, free flowing | | | |
| | Odor typical, roasted, without foreign odor | | | |
| | Taste typical, lightly toasted, without foreign taste | | | |
| Impurities and pests | Free from stones, glass, metals and pests. | | | |
| Production | Spelt is cooked with the addition of sea salt and lightly pre-dried. Afterwards the | | | |
| | flakes are rolled and roasted. Afterwards the flakes are rolled and roasted. This | | | |
| | manufacturing process is a traditional manual method therefore the spelt flakes | | | |
| | are no extruder product. | | | |
| Physical characteristics | Humidity | ICC-Standard No. 110/1 ≤ 6,0% | | |
| Average of nutritional | Energy | 1557 kJ / 368 kcal | | |
| value per 100 g | Protein | 10,9 g | | |
| | Fat | 2,5 g | | |
| | Saturated fatty acids 0,3 g | | | |
| | Carbohydrates | 70,7 g | | |
| | Sugars | 1,3 g | | |
| | Salt | 1,6 g | | |
| Residues | In accordance with the BNN orientation value | | | |
| Mykotoxins and heavy | In accordance with the European regulation setting maximum levels for certain | | | |
| metals | contaminants in foodstuff in the valid version. | | | |
| Microbiological | Total Plate Count | < 10 ⁶ cfu/g | | |
| parameters | Yeasts | < 10 ³ cfu/g | | |
| | Moulds | <10 ⁴ cfu/g | | |
| | Enterobacteriaceae | <10 ⁵ cfu/g | | |
| | Escherichia coli | <10¹ cfu/g | | |
| | Salmonella | absent in 25 g | | |
| Allergens | The product contains the following allergens or traces of allergens: | | | |
| | Gluten containg cereal as an ingredient | | | |
| Storing advice | Store dry, dark and cool | | | |



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| GMO | We hereby confirm that the product is not subject to specific labeling in accordance with the European regulation on genetically modified food and feed in the actual valid version and in accordance with the European regulation concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms in the actual valid version. | |
|--------------------|--|--|
| Packaging material | Packed in paper and cardboard. All packaging materials are new and in accordance with regulation (EG) 1935/2004 and the Demeter guidelines on packaging materials in the actual valid version. | |

| | Compiled | Approved | Released |
|------------|----------|----------|----------|
| Date | 01.08.14 | 118.14 | 115.14 |
| Signature` | C-Trus | 1/2/1 | 1.62 |