



Product Specification

Teff Flakes, gluten-free

Teff (*Eragrostis tef*, *Poa abyssinica* Jacq.) is a gluten free grain. Aboriginal from Ethiopia, teff is unadulterated, not distorted by hyper breeding. Thus it provides a delicious taste profile and a high valuable healthy image.

On sustainability reasons, we do not import teff from Ethiopia. Ecosem/Prograin farm teff in Western Europe, and also support local farmer societies in Ethiopia and help them to improve their yields and economical situation.

GMO free: Teff is not produced from genetically modified cultivation. It is not irradiated during processing or warehousing.

Teff flakes are produced from sound light teff, hydrothermal treated and flocculated. Teff flakes are approved gluten-free and correspond to the EEC food regulations.

Declaration	Teff flakes
Components	100 % teff

Description:

Appearance, colour	off-white, small and even, oval flat flakes
Taste and odour	characteristic fresh and pure, no off-flavour, no off-taste
Purity	free from impurities, pests, insects and foreign materials
Bulk weight	400 - 480 g/l

Nutrients in 100 g (typical values):

Moisture	max.	15,0 %
Carbohydrates		65,0 g
Protein		12,0 g
Fat		2,0 g
Total dietary fibres		26,2 g
Soluble fibres		20,1 g

Gluten content (ELISA R5 Mendez): < 20 mg/kg

Calories per 100 g: 1.206 kJ
288 kcal

Minerals (per 100 g):

Magnesium (Mg)	185 mg
Calcium (Ca)	160 mg



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Vitamins (per 100 g):

B1 (Thiamine)	11,7 mg
B2 (Riboflavine)	0,5 mg

Microbiology:

free from pathogen germs

TCP	max.	10 ⁵ /g
Yeasts	max.	10 ³ /g
Moulds	max.	10 ⁴ /g
Coliforms	max.	10 ³ /g
E. coli	max.	10 ² g
Salmonella	n.d. in	25 g

Mycotoxins	corresponding to EEC regulations
Pesticides	corresponding to EEC regulations
Heavy metals (Pb, Cd, Hg)	corresponding to EEC regulation 1881/2006

Packaging and Warehousing:

Shelf-life	12 months
Storage conditions	cool (< 15 °C) and dry (< 60 % rel.)
Packaging	bags 25 kg, 750 kg per pallet
CTC	1104 1999

Allergens information:

Gluten containing cereals, as well as soy, sesame, maize and puppy seed are processed and stored at production site.

Please note:

The information is based on our quality management's findings. Yet the user is not free from his duty of verifying relevant data on his own. The analytical values may vary in a range as usually recognized for natural products.