



GranEssere soft wheat Germ

Cod. MPGEGME

Scheda tecnica

MOD 024

REV 05

10/03/25

1. Definition

Soft wheat germ for human consumption, subjected to a thermo-stabilization process.

2. Ingredients

Soft wheat.

3. Allergens and GMOs

Contains wheat gluten, may contain traces of soy and mustard. Does not contain GMOs.

4. Contaminants

Compliant with Regulation (EU) 2023/915 and Regulation (EU) 2024/1022.

5. Shelf-life, conservation and production batch

Shelf-life from production: 6 months. Store in a cool, ventilated, dry and clean place. The minimum shelf life and the batch number are shown on the side of the packaging.

6. Organoleptic characteristics

Aroma: Characteristic of a fresh product, with toasted overtones. Absence of unpleasant odours, mould and rancidity.

Colour: Golden.

Consistency: Product in fine and irregular granules.

7. Chemical-physical characteristics

Humidity max. [%]	4.00
Ash count [% s.s.]	5.00
Protein min. [% s.s.]	34.8
Granulometry	0.5% >1000 µm
	26% 500-1000 µm
	30% <200 µm
Fibre [%]	10.8

8. Microbiological characteristics

TBC	< 100.000CFU/g	Staphylococci	< 10 CFU /g
E. coli	< 10 CFU /g	Moulds	< 2000 UFC/g
Total coliforms	< 100 CFU /g	Yeasts	< 1000 CFU /g
Salmonella	Absent/25 g	Filth test	< 25 fragments/ 50 g
			No hair / 50 g
			Foreign bodies absent/ 50g

9. Average nutritional content per 100 g of product

Energy	1696 kJ – 404 kcal	*The salt content is due exclusively to the natural presence of sodium
Fats	10.7 g	
Of which saturated	2.3 g	
Carbohydrates	36.6 g	
Of which sugars	12.2 g	
Fibre	10.8 g	
Proteins	34.8 g	
Salt*	0.003 g	

Indicative data, not binding, and linked to qualitative variations of the harvest. Date of preparation 10/03/25

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