



EUROPEAN FOOD IMPORT MARKET

Rye Technical Data Sheet

1. General Information

- **Product Name:** Rye
- **Type:** Secale cereale (Rye grain)
- **Category:** Agricultural product, food-grade
- **Appearance:** Slender, elongated grains with a slightly pointed tip
- **Color:** Light brown to grayish-green
- **Odor:** Fresh, earthy, characteristic of rye
- **Taste:** Mildly nutty with a slightly tangy undertone
- **Origin:** Ukraine
- **Harvest Season:** Typically harvested between July and August
- **Brand:** EFI Market
- **Weight/Quantity:** Available in 25 kg, 50 kg bags, and bulk shipments
- **Shelf Life:** Best used within 12 months from the date of harvest when stored properly
- **Storage Conditions:** Store in a cool, dry, and well-ventilated place, away from direct sunlight and moisture. Ideal storage temperature is below 20°C with a relative humidity of less than 65%.

2. Packaging

- **Available Formats:** 25 kg, 50 kg bags, bulk shipments
- **Packaging Type:** Woven polypropylene bags, paper sacks, or bulk containers suitable for long-distance transport

3. Composition and Quality Parameters

- **Ingredients:** 100% Whole rye grains
- **Moisture Content:** Maximum 13.5%
- **Protein Content:** 9.0% - 11.0% (on dry matter basis)
- **Test Weight (Hectoliter):** Minimum 70 kg/hl
- **Falling Number (Hagberg):** Minimum 120 seconds
- **Foreign Matter:** Maximum 1.5%
- **Broken Kernels:** Maximum 3.0%
- **Ergot Alkaloids:** Below 500 µg/kg (complies with EU regulations)
- **Non-GMO:** This product does not contain genetically modified organisms
- **Allergens:** Contains gluten

4. Nutritional Characteristics (per 100 g of product)

- **Energy:** Approximately 335 kcal (1400 kJ)
- **Fats:** 2.5 g
 - of which saturated fatty acids: 0.3 g
- **Carbohydrates:** 75 g
 - of which sugars: 1.1 g
- **Dietary Fiber:** 15.0 g
- **Proteins:** 10.0 g
- **Salt:** 0 g



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5. Instructions for Use

- **Main Uses:** Suitable for milling into rye flour for bread, crackers, and other bakery products. Also used in brewing, distillation, and as an ingredient in animal feed.
- **Milling Recommendations:**
 - **Extraction Rate:** Up to 85% depending on the desired flour grade
 - **Grinding:** Rye is typically milled coarser than wheat, allowing for the retention of more bran and nutrients.
- **Storage Tips:** Ensure proper aeration and humidity control in storage facilities to prevent mold growth and pest infestation.

6. Safety and Hygiene Standards

- **Compliance:** Complies with current European and international regulations on grain quality and safety.
- **Hygiene:**
 - Handle with clean hands and in a sanitary environment.
 - Store under hygienic conditions, away from pests and contaminants.
 - Use appropriate protective gear during handling and processing to avoid dust inhalation.
- **Safety:**
 - **Inhalation:** Avoid inhaling grain dust; use protective equipment in dusty environments.
 - **Skin Contact:** Non-irritating; wash with water if contact causes dryness.
 - **Eye Contact:** In case of contact with eyes, rinse immediately with clear water.
 - **Packaging:** Ensure packaging is intact before use to prevent contamination.
 - **Waste:** Dispose of any spoiled or contaminated rye according to local waste management regulations.

7. Supplier

- **Company Name:** S.A.S Petit Prince de Vendée
- **Brand Name:** European Food Import Market
- **Address:** 2 bis rue Saint-Benoît, 85190 Aizenay, France
- **Contact:** +33 7 88 81 14 09