

Teff flour organic I currently not available until new harvest September 2024

Designation: teff flour

Description: Teff is an ancient traditional grain of Ethiopian farmers. It is naturally gluten-free and belongs to the sweet grass family and is also known as „dwarf millet“. It tastes mildly nutty. Our teff is grown in Europe.

Preparation: Suitable for bread, fritters, pasta and pastries.

Ingridients: teff flour*

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: Yes
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order confirmation for the final packaging unit.
Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1462 kj
Calorific value kcal	350 kcal
Fat	2.9 g
Carbohydrates	67.7 g
Of which sugar	1.4 g
Fibers	7.1 g
Protein	9.6 g
Salt	0.002 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein

Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein