



Poulard des Moulins d'Antoine®

DATE 16/12/2024
Update 2

Type : 80
Technical Process : cylinders

Old variety of wheat cultivated in Auvergne by Moulins d'Antoine
Adapted to our terroir and our soils. Cultivated on our place till the beginning of the 20th century

Utilisation :

suitable for bread making, industrially and in small-scale production. Suitable for pasta.

Raw Material:

Special wheat variety between soft wheat and durum wheat, with a high quality of proteins

Other Characteristics:

All wheats produced by farmers following methods, that respect the environment:
fertilisation and herbicidal treatments
limited use respecting the environment
Controlled food-chain: certified seeds, identification of origin and follow-up process up to the flour
Storage optimized without insecticides thanks to a cold ventilation system.

The regularity is assured and guaranteed for the span of the entire year.

Ingredients Ratio:

None
Calcium carbonate < 1%
Iron < 1%
Vitamin B1 - Thiamin < 1%
Niacin < 1%

Physico-chemical Characteristics

Humidity < 14,5
Protéine content > 11
Ash content 0,75 - 0,90%

Sanitary Characteristics

Filth test : < 50 fragments of insects or dust mites for 50 g of flour.

< 1 rodent hair for 50 g of flour
sand powder absent in 50 g

Bacteriology per g

Aerobic mesophile flora < 500000
Yeasts and mould < 5000
Total in coliformes < 5000
Heat resistant coliformes < 50
Anaerobic sulfur reducing flora < 10
Salmonella absent in 25g

Herbicides Modified law of 10/02/89

Mycotoxins

Ochratoxin A < 3 µg / kg
Aflatoxins B1 < 2 µg / kg
Aflatoxins B1 + B2 G1 + G2 < 4 µg / kg
Don < 750 µg / kg
Zéaralénon < 60 µg / kg

Heavy Metals
lead < 0,2mg/kg
cadmium < 0,1mg/kg

Nutrition values (/100g)

Energy 339 Kcal
Proteins 12,9 g
Total Fat 0,7 g
Sat Fat 0,2 g
Trans Fat 0,017 g
carbohydrate 69 g
Sugar 1,9 g
Sodium 10,4 mg

Minimum micronutriments levels added to 1Kg of final product:

Calcium carbonate 2 350,00 mg
Iron 16,50 mg
Vitamin B1 - Thiamin 2,40 mg
Niacin 16,00 mg

Packaging:

Loose
Valve bags



Conservation conditions:

Protect from heat and humidity

Resting Time after Milling:

More than three days

Conservation Period D.L.U.O :

Twelve months

Storage on Wooden Pallet :

Pallet 40 bags of 25kg
Each pallet contains three bags by eight layers

Allergens:

Raw material containing wheat gluten
Ingredients containing gluten: wheat gluten

Contact :

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