



## Whole wheat flour

DATE 16/12/2024  
Version 5

Type : 150  
Technical Process : cylinders

<b>Utilisation :</b>	suitable for bread making, industrially and in small-scale production																										
<b>Raw Material:</b>	Soft wheat varieties suitable for bread making, issued from the soils of Limagne (63)																										
<b>Ingredients incorporated :</b>	<table><tr><td>Wheat flour</td><td>99%</td></tr><tr><td>Malted wheat flour</td><td>&lt; 1%</td></tr><tr><td>Ascorbic Acid E300</td><td>&lt; 1%</td></tr><tr><td><math>\alpha</math> amylase (<i>Aspergillus oryzae</i>)</td><td>&lt; 1%</td></tr><tr><td>Hemicellulase</td><td>&lt; 1%</td></tr></table>	Wheat flour	99%	Malted wheat flour	< 1%	Ascorbic Acid E300	< 1%	$\alpha$ amylase ( <i>Aspergillus oryzae</i> )	< 1%	Hemicellulase	< 1%																
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<b>Physico-chemical Characteristics :</b>	<table><tr><td>Humidity &lt; 14,5</td><td>Ash content &gt; 1,40</td></tr><tr><td>Protéine content &gt; 11</td><td></td></tr></table>	Humidity < 14,5	Ash content > 1,40	Protéine content > 11																							
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<b>Sanitary Characteristics :</b>	<p><b>Filth test :</b> &lt; 50 fragments of insects or dust mites for 50 g of flour. &lt; 1 rodent hair for 50 g of flour sand powder absent in 50 g</p> <p><b>Bacteriology</b> per g</p> <table><tr><td>Aerobic mesophile flora</td><td>&lt; 500000</td></tr><tr><td>Yeasts and mould</td><td>&lt; 5000</td></tr><tr><td>E-Coli</td><td>&lt; 100</td></tr><tr><td>Staphylococcus coagulase +</td><td>&lt; 100</td></tr><tr><td>Anaerobic sulfur reducing flora</td><td>&lt; 10</td></tr><tr><td>Salmonella</td><td>absent in 25g</td></tr></table> <p><b>Herbicides</b> Modified law of 10/02/89</p> <p><b>Mycotoxins</b></p> <table><tr><td>Ochratoxin A</td><td>&lt; 3 <math>\mu</math>g / kg</td></tr><tr><td>Aflatoxins B1</td><td>&lt; 2 <math>\mu</math>g / kg</td></tr><tr><td>Aflatoxins B1 + B2 G1 + G2</td><td>&lt; 4 <math>\mu</math>g / kg</td></tr><tr><td>Don</td><td>&lt; 750 <math>\mu</math>g / kg</td></tr><tr><td>Zéaralénon</td><td>&lt; 60 <math>\mu</math>g / kg</td></tr></table> <p><b>Heavy Metals</b></p> <table><tr><td>lead</td><td>&lt; 0,2mg/kg</td></tr><tr><td>cadmium</td><td>&lt; 0,1mg/kg</td></tr></table>	Aerobic mesophile flora	< 500000	Yeasts and mould	< 5000	E-Coli	< 100	Staphylococcus coagulase +	< 100	Anaerobic sulfur reducing flora	< 10	Salmonella	absent in 25g	Ochratoxin A	< 3 $\mu$ g / kg	Aflatoxins B1	< 2 $\mu$ g / kg	Aflatoxins B1 + B2 G1 + G2	< 4 $\mu$ g / kg	Don	< 750 $\mu$ g / kg	Zéaralénon	< 60 $\mu$ g / kg	lead	< 0,2mg/kg	cadmium	< 0,1mg/kg
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<b>Nutrition values (/100g)</b>	<table><tr><td>Energy</td><td>333 Kcal</td></tr><tr><td>Proteins</td><td>11,9 g</td></tr><tr><td>Total Fat</td><td>1,46 g</td></tr><tr><td>Sat Fat</td><td>0,29</td></tr><tr><td>Trans Fat</td><td>0,9 g</td></tr><tr><td>carbohydrate</td><td>61,6 g</td></tr><tr><td>Sugar</td><td>1,77 g</td></tr><tr><td>Sodium</td><td>14 mg</td></tr></table>	Energy	333 Kcal	Proteins	11,9 g	Total Fat	1,46 g	Sat Fat	0,29	Trans Fat	0,9 g	carbohydrate	61,6 g	Sugar	1,77 g	Sodium	14 mg										
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<b>Packaging :</b>	Loose Sewn bags																										
<b>Net content :</b>	5 kg, 10 kg or 25Kg																										
<b>Conservation conditions :</b>	Protect from heat and humidity																										
<b>Resting Time after Milling :</b>	More than three days																										
<b>Conservation Period D.L.U.O :</b>	Twelve months																										
<b>Storage on Wooden Pallet :</b>	Pallet 40 bags of 25kg Each pallet contains five bags by eight layers  Pallet 39 bags of 25kg Each pallet contains three bags by eight layers																										
<b>Allergens :</b>	Raw material containing wheat gluten Ingredients containing gluten: wheat gluten																										
<b>Contact :</b>																											

