

Type : 65  
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>	Wheat flour	99%
	Malted wheat flour	< 1%
	$\alpha$ amylase ( <i>Aspergillus oryzae</i> )	< 1%
	Calcium carbonate	< 1%
	Iron	< 1%
	Vitamin B1 - Thiamin	< 1%
	Niacin	< 1%
<b>Physico-chemical Characteristics :</b>	Humidity < 14,5	Ash content 0,62/0,75
	Protéine content > 11	Hagberg falling number > 280
	Panification grade > 230	Bread volume > 1800 cm <sup>3</sup>
	W > 280	P/L > 1
<b>Sanitary Characteristics :</b>	<b>Filth test :</b> < 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	
	<b>Bacteriology</b>	per g
	Aerobic mesophile flora	< 500000
	Yeasts and mould	< 5000
	E-Coli	< 100
	Staphylococcus coagulase +	< 100
	Anaerobic sulfur reducing flora	< 10
	Salmonella	absent in 25g
	<b>Herbicides</b>	Modified law of 10/02/89
	<b>Mycotoxins</b>	
	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
	<b>Heavy Metals</b>	lead < 0,2mg/kg cadmium < 0,1mg/kg
<b>Nutrition values (/100g)</b>	Energy	352 Kcal
	Proteins	12 g
	Total Fat	0,7 g
	Sat Fat	0,2 g
	Trans Fat	0,007 g
	carbohydrate	69 g
	Sugar	1,9 g
	Sodium	73,1 mg
<b>Minimum micronutriments levels added to 1Kg of final product:</b>	Calcium carbonate	2 350,00 mg
	Iron	16,50 mg
	Vitamin B1 - Thiamin	2,40 mg
	Niacin	16,00 mg
<b>Packaging :</b>	Loose Valve 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 39 bags of 25kg Each pallet contains three bags by eight layers  Pallet 40 bags of 25kg Each pallet contains five bags by eight layers	
<b>Allergens :</b>	Raw material containing wheat gluten Ingredients containing gluten: wheat gluten	
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