Chestnut and fig bread
- Fortified flour -

DATE 10/02/2025
Version 1

Technical Process : cylinders

Utilisation : Preparation for chestnut bread with figs

Raw Material: Soft wheat varieties suitable for bread making, issued from the soils of Limagne (63)

Ingredients incorporated :

Figs cubes (fig and rice flour)	Chestnut flour	Rye flour	Hazelnuts
Chestnut pieces	wheat gluten	Aroma	Niacin
devitalized wheat sourdough	Ascorbic acid (E300)	Malted wheat flour	
Alpha-amylase	calcium carbohydrate	Iron	thiamin

Physico-chemical Characteristics :
Humidity < 15,5
Protéine content > 11

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
E-Coli	< 100
Staphylococcus coagulase +	< 100
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	< 75 µg / kg

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

Nutrition values (/100g)

Energy	360 Kcal
Proteins	12,48 g
Total Fat	4,18
Sat Fat	0,8 g
Trans Fat	0,033 g
carbohydrate	68,1
Sugar	2,1 g
Sodium	10,4 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 five bags by eight layers

Pallet 39 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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