



ORIGINE

DATE 16/12/2024
Version 14

Type : 55
Technical Process : cylinders

Utilisation :	suitable for pastry making, industrially and in small-scale production		
Raw Material:	Soft wheat varieties suitable for bread making, issued from the soils of Limagne (63)		
Ingredients incorporated :	Soft wheat	100%	
	Amylase	< 1%	
	Calcium carbonate	< 1%	
	Iron	< 1%	
	Vitamin B1 - Thiamin	< 1%	
	Niacin	< 1%	
Physico-chemical Characteristics :	Humidity < 14,5	Ash content	0.5 - 0.6
	Protéine content > 11	Hagberg falling number > 230	

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 < 60 µg / kg

Heavy Metals

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

Nutrition values (/100g)	Energy	357 Kcal
	Proteins	11,1 g
	Total Fat	1,2 g
	Sat Fat	0,24
	Trans Fat	< 0,1 g
	carbohydrate	71,5 g
	Sugar	3,5 g
	Sodium	0,399 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 39 bags of 25kg Each pallet contains three bags by eight layers

Allergens : Raw material containing wheat gluten
Ingredients containing gluten: wheat gluten

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