



Stone Ground Flour

DATE 04/01/2016
Update 5

Type : 80
Technical Process : stone ground

Utilisation : suitable for bread making, industrially and in small-scale production

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

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 incorporated:

Physico-chemical Characteristics

Humidity < 15,5	Ash content	0,75/0,90
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
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	< 75 µg / kg

Heavy Metals

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

Nutrition values (/100g)

Energy	344 Kcal
Proteins	11,4 g
Total Fat	1,09 g
Sat Fat	0,22
Trans Fat	0,8 g
carbohydrate	68,7 g
Sugar	1,77 g
Sodium	38 mg

Packaging: Loose
Sewn 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

Contact :

OUVRIER Julien - Export Manager
Les Moulins d'Antoine - 6, rue du stade - 15300 MURAT
Tel : +33 (0) 687 595 698 - E-mail : jouvrier@jambon-fils.fr

