



Céréale d'Antoine

DATE 12/01/2021
Version 13

Type : 65
Technical Process : cylinders

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)																												
Ingredients Ratio:	<table><tr><td>Soft wheat</td><td>84,0%</td></tr><tr><td>Brown linen</td><td>2,0%</td></tr><tr><td>Hulled millet</td><td>2,0%</td></tr><tr><td>Yellow linen</td><td>2,0%</td></tr><tr><td>Husked sunflower</td><td>2,0%</td></tr><tr><td>Hulled sesame</td><td>2,0%</td></tr><tr><td>Salt</td><td>1,8%</td></tr><tr><td>Wheat Gluten</td><td>1,0%</td></tr><tr><td>Devitalized rye sourdough</td><td><1%</td></tr><tr><td>Ascorbic acid E300</td><td><1%</td></tr><tr><td>Hemicellulase</td><td><1%</td></tr><tr><td>Alpha-amylase</td><td><1%</td></tr></table>	Soft wheat	84,0%	Brown linen	2,0%	Hulled millet	2,0%	Yellow linen	2,0%	Husked sunflower	2,0%	Hulled sesame	2,0%	Salt	1,8%	Wheat Gluten	1,0%	Devitalized rye sourdough	<1%	Ascorbic acid E300	<1%	Hemicellulase	<1%	Alpha-amylase	<1%				
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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 <table><tr><td>sand powder</td><td>absent in 50 g</td></tr></table> Bacteriology per g <table><tr><td>Aerobic mesophile flora</td><td>< 500000</td></tr><tr><td>Yeasts and mould</td><td>< 5000</td></tr><tr><td>E-Coli</td><td>< 100</td></tr><tr><td>Staphylococcus coagulase +</td><td>< 100</td></tr><tr><td>Anaerobic sulfur reducing flora</td><td>< 10</td></tr><tr><td>Salmonella</td><td>absent in 25g</td></tr></table> Herbicides Modified law of 10/02/89 Mycotoxins <table><tr><td>Ochratoxin A</td><td>< 3 µg / kg</td></tr><tr><td>Aflatoxins B1</td><td>< 2 µg / kg</td></tr><tr><td>Aflatoxins B1 + B2 G1 + G2</td><td>< 4 µg / kg</td></tr><tr><td>Don</td><td>< 750 µg / kg</td></tr><tr><td>Zéaralénol</td><td>< 75 µg / kg</td></tr></table> Heavy Metals <table><tr><td>lead</td><td>< 0,2mg/kg</td></tr><tr><td>cadmium</td><td>< 0,1mg/kg</td></tr></table>	sand powder	absent in 50 g	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 µg / kg	Aflatoxins B1	< 2 µg / kg	Aflatoxins B1 + B2 G1 + G2	< 4 µg / kg	Don	< 750 µg / kg	Zéaralénol	< 75 µg / kg	lead	< 0,2mg/kg	cadmium	< 0,1mg/kg
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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 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																												



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