

PRODUCT		PARISETTE PATISSIERE		SUPPLIER		MOULINS SOUFFLET	
Code		184270		Tel : 01.60.90.41.10		MOULIN DE CORBEIL	
				Fax : 01.60.90.41.05		91100 CORBEIL	
DESCRIPTION OF PRODUCT				Product for human food.			
Wheat flour Type 45.							
The technological specification depends on crop years 2015/ 2016							
COMPOSITION							
Mixing of country wheat approved by the milling industry and from improving wheat .							
Addition of malt wheat flour, ascorbic acid, alpha-amylase (wheat) and xylanase (wheat).							
TECHNOLOGICAL SPECIFICATIONS							
		Analysis		Method		Standard	
		Moisture		NF EN ISO 712		15,5 % maximum	
		Proteins (N*5,7 on dry basis)		NF EN ISO 20483		10,0 % minimum	
		Ash (on dry basis)		NF EN ISO 2171		0,50 % max	
		Falling Number		NF EN ISO 3093		250 sec minimum	
FOOD SAFETY SPECIFICATIONS							
		Analysis		Method		Standard	
FILTH TEST		Hairs of rodents		NF ISO 11050		< 1 in 50g	
		Fragments of insects		NF ISO 11050		< 50 in 50g	
		foreign body		NF ISO 11050		absence	
MICROBIOLOGY		ANMF Recommendation january 2013				Target	Tolerance
		Aerobic flora mésophilics		ISO 4833		< 20 000 g/g	< 200 000 g/g
		E.coli		NF ISO 16649-2		< 10 g/g	< 100 g/g
		Staph.coagulase positive		NF V 08-057-1		< 10 g/g	< 100 g/g
		Anaerobic bacteria		NF V 08-061		< 10 g/g	< 100 g/g
		Salmonella		NF ISO 6579		Absence in 25 g	-
		Mould		NF V 08-059		< 1 000 g/g	< 10 000 g/g
MYCOTOXINS		Aflatoxins B 1		NF EN 14123		< 2 µg/kg	In compliance with the regulation n°1881 / 2006 of 19/12/06 and its modifications
		Aflatoxins B1, B2, G1, G2		NF EN 14123		< 4 µg/kg	
		Ochratoxin		MLAR-A 1054		< 3 µg/kg	
		Zearalenone		MLAR-A 1057		< 75 µg/kg	
		DON		MLAR-A 1052		< 750 µg/kg	
HEAVY METAL		Lead		ICP MS		< 0,2 mg/kg	
		Cadmium		ICP MS		< 0,1mg/kg	
PESTICIDES		ORGANOCHLORINES		NF EN 12393-1		In compliance with the regulation 396 / 2005 / CE of February 23rd, 2005, its texts of applications and his modifications	
		ORGANOPHOSPHORUS		NF EN 12393-1			
		PYRETHRINOIDES		NF EN 12393-1			
Allergens		Wheat gluten					
GMO		Do not contain GMO (regulation CE n° 1829/2003 et 1830/2003)					
Ionization		Garantee without ionizing treatment					
STORAGE :		Silo or warehouse					
PACKING		Bulk / Paper bag		The manufacturing batch is indicated on the delivery order			
PRESERVATION		Validity		9 months			
		Has to be stored in a cool and dry place					
Calorics values :		1490 Kjoules/100g		350 Kcal/100g		VISA QUALITY PRODUCT	
	g/100g		g/100g				
Fats	1,5	Included saturated fatty acids		0,2			
Glucids	73	Included sugar		2			
Protéins	9,4						
Salt	0,01	Exclusively the natural presence of sodium					
DATE :		19/10/2015					
							