



PRODUCT SPECIFICATIONS

PRODUCT	PARISETTE GRUAU ROUGE TYPE 55	SUPPLIER	MOULINS SOUFFLET
Code	187309	Tel : 01.60.90.41.10	MOULIN DE CORBEIL
		Fax : 01.60.90.41.05	91100 CORBEIL

DESCRIPTION OF PRODUCT	Product intended for human feeding
Wheat flour type 55 rich in proteins.	
The technological specifications depends on crop years 2016 / 2017	

COMPOSITION
Mixing of country wheat approved by the milling industry and improving wheat .
Addition of wheat gluten

TECHNOLOGICAL SPECIFICATIONS			
	Analysis	Method	Standard
Chopin Alveographe	Moisture	NF EN ISO 712 or NIR	15,0 % maximum
	Proteins (N*5,7 on dry basis)	NF EN ISO 20483 or NIR	14,0 % minimum
	Ashes (on dry basis)	NF EN ISO 2171	0,50 to 0,60 %
	Falling Number	NF EN ISO 3093	250 sec minimum
	W	NF EN ISO 27971	330 to 410
	G	NF EN ISO 27971	21,0 to 25,0
Brabender Farinograph	P/L	NF EN ISO 27971	0,60 to 1,00
	Hydratation		60,0 % minimum

FOOD SAVETY 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 recommandation january 2013		Target	Tolerance
	Aerobic flora mesophilic	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 du 19/12/06 and its modifications.
	Aflatoxins B1, B2, G1, G2	NF EN 14123	< 4 µg/kg	
	Ochratoxin	MLAR-A 1054	< 3µg/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	< 0,1 mg/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 and 1830/2003)
Ionization	Garanttee without ionizing treatment.

STOCKAGE :	Silo or warehouse
CONDITIONNEMENT	Bulk / paper bag
	The manufacturing batch is indicated on delivery order

PRESERVATION	Validity	9 months
	Has to be stored in a cool and dry place	

Calirics values	1550 Kjoules/100g		370 Kcal/100g	
	g/100g		g/100g	
Fats	1,5	Included saturated fatty acids	0,2	
Glucids	73	included suggar	2	
Alimentary fibers	3,9			
Proteins	13			
Salt	0,01	Exclusively the natural presence of sodium		
DATE :	01/03/2017			

VISA QUALITY PRODUCT

