

PRODUCT		FARINE PARISETTE TRADITION 25K		SUPPLIER		MOULINS SOUFFLET	
Article code		18426825		Tel : 02.35.36.53.03		ROUEN	
				Fax : 02.35.36.39.78		76380 DIEPPEDALE CROISSET	
DESCRIPTION OF PRODUCT				Product intended for human feeding			
Wheat flour type 55.							
The characteristics below depend on the harvest year and correspond to the 2020/2021 campaign.							
COMPOSITION							
BPMF wheat (French milling country wheat) - 100% French origin.							
Wheat flour - Malted wheat flour - Enzymes : alpha-amylase (wheat)							
TECHNOLOGICAL SPECIFICATIONS							
Analysis		Method		Standard			
PHYSICO_CHIMIQUES	MOISTURE	NF ISO 712		11,5 to 12,5 %			
	PROTEINS (Nx5,7 on dry basis)	NF EN ISO 20483		10,3 to 11,3%			
	ASHES (on dry basis)	NF ISO 2171		0,5 to 0,6 %			
	FALLING NUMBER	NF EN ISO 3093		250 to 330 sec			
	ALVEO W	NF EN ISO 27971		170 to 245			
	P/L	NF EN ISO 27971		0,7 to 1,20			
	TEST ASCORBIC ACID	Pékar		Absence			
	DON	Elisa		< 750 ppb			
FOOD SAVETY SPECIFICATIONS							
Analysis		Méthod		Standard			
FILTH TEST	Hairs of rodents	NF ISO 11050		< 1 in 50g			
	Insects fragments	NF ISO 11050		< 50 in 50g			
	Foreign body	NF ISO 11050		absence			
MICROBIOLOGY	ANMF recommandation january 2013			TARGET		TOLERANCE	
	Aerobic flora mesophilics			< 20 000 UFC/g		< 200 000 UFC/g	
	Escherichia Coli			NF ISO 16649-2		< 100 UFC/g	
	Staphylocoques coagulase +			NF EN ISO 6888-2		< 100 UFC/g	
	ASR 46°			NF V 08-061 (boite)		< 100 UFC/g	
	Salmonella			BIO 12/32-1011		Absence in 25g	
	Mould			NF V 08-036		< 10 000 UFC/g	
MYCOTOXINS							
Complies with the regulation n ° 1881/2006 of 19/12/06 and its modifications							
Aflatoxines B1		NF EN 14123		< 2 µg/kg			
Aflatoxines B1,B2,G1,G2		NF EN 14123		< 4 µg/kg			
Ochratoxines		MLAR-A 1054		< 3 µg/kg			
Zéaralénone		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							
Organochlorus		NF EN 12393-1		< 0,05 mg/kg			
Organophosphorus		NF EN 12393-1		Pyrimiphos-methyl : <0,05 mg/kg Tolérance until 0,1 mg/Kg / Chloropyriphos-methyl < 0,05 mg/kg			
Pyrethrinoides		NF EN 12393-1		Cyperméthrine<0,1 mg/kg Deltamethrine - <0,1 mg/kg			
Pipéronyl butoxyde (PBO)		NF EN 12393-1		< 0,05 mg/kg - Tolérance until 0,2 mg/kg			
Allergènes	Major allergen is wheat gluten						
OGM	Do not contain GMO (regulation CE n° 1829/2003 and 1830/2003)						
Ionisation	Guarantee without ionizing treatment.						
LOGISTICAL CHARACTERISTICS				VALIDITY		D.D.M	
						12 months	
STORAGE :	Silo or warehouse			Has to be stored in a cool and dry place			
PACKAGING	Bulk / paper bag						
NUTRITIONAL VALUES ON FLOUR						VISA QUALITY PRODUCT	
Energy Value in KJ (100 g)		1452		Lipids (g/100g)		0,8	
Caloric value (kcal/100g)		347		Fibers (g/100g)		3,9	
Protéins (g/100g)		10,1		Sodium (mg/100g)		3,0	
Glucids (g/100g)		70,7		Sugars (g/100g)		2	
Saturated fatty acids (g/100g)		0,2		Sel		0	
DATE :						29/04/2021	
						Exclusively due to the natural presence of sodium	
						Philippe GAGU Lydie KROMWEL RAYER	
						Adrien LOUVEAU	