

MOULIN PAUL DUPUIS		<u>Finished products specification</u>		Doc N° : 08-02/EN02 Application date : 20/12/2016 Version : 4 Page : 1/2	
La Tradi					
Form N° : 079		Index of revision : 1		Update : 14/06/2023	
Product Name		Name : La Tradi Bulk Code :		Bag code : MPDTRADIUK25	
Legal name		Denomination : Wheat flour		Type : 65	
Intended use		Bread			
Healthy precaution		This product should not be consumed as is. It must be cooked			
Raw material		Wheat		Wheat flour from France	
Ingredients		Wheat flour, wheat gluten, enzymes : alpha-amylase, calcium carbonate, ferrous sulfate, nicotinamide, thiamine hydrochloride			
Allergens		Allergens present in the product : cereals containing gluten (wheat) Allergens present in the processing line : cereals containing gluten (wheat) Allergens present in the plant : list available on request			
Manufacturing principle		flour			
Certification		N/A			
Aspect		Color : White, cream Smell : Absence of abnormal foreign smell		Form : Powder	
Physicochemical characteristics		Moisture : ≤ 15,5 % Ash content : 0,62 – 0,75 %		Hagberg : N/A Proteins : N/A	
Technological characteristics		Breadmaking note : > 294 (méthode BIPEA)			
Sanitary characteristics		Mycotoxins: in compliance with regulation (EC) 2023/915 of 25 April 2023 and its amendments Heavy metals: in compliance with regulation (EC) 2023/915 of 25 April 2023 and its amendments Pesticide residue: in compliance with regulation (EC) 396/2005 of 23 February 2005 and its amendments Filth test: Live insects: none in a 50g portion Insect fragments: < 50 / 50 g Rodent hairs : < 1 / 50 g Microbioly : Comply with ANMF recommendation « Flour microbiology analysis » Pathogenic flora : E.coli : < 10ufc/g (tolerance 100ufc/g) Coagulase + Staphylococci: < 10ufc/g (tolerance <100ufc/g) Salmonella : absence in 25g Sulfito-reducing anaerobes : < 10ufc/g (tolerance <100ufc/g) Commun flora : Total mesophyl flora : < 200000ufc/g Yeast and Mould : < 10000ufc/g			
Bulk transport		Food tank			
Bag packaging		Package type : Bags : 25 kg Packaging materials : Microperforated paper 2 sheets Type of closure : Valve Specific labeling : N/A Palletizing plan : 10 layers of 3 bags			
Big-bag packaging		Package type : N/A Packaging materials : N/A Specific labeling : N/A Palletizing plan : N/A			
Storage conditions		Recommended storage : Store away from heat (<15°C) and humidity (<65% relative humidity) Time to market : 2 months Bulk DDM : 9 monthsBig-bag DDM : N/ABag DDM : 9 months			
Batch number		Chronological bagging number			

Nutrition declaration	Energy	1438kJ / 339kcal
Per 100g of flour	Total fat	0,7 g
	Saturates	0,2 g
<i>(source : Table de composition nutritionnelle des farines ANMF)</i>	Carbohydrate	69 g
	Sugars	1,9 g
	Fibers	4 ,3 g
	Protein	12 g
	Salt	<0,01 g

GMO-free certification	Comply with regulation CE 1829/2003 and 1830/2003, this product does not arise from GMO
Non ionization certification	Comply with the UE Directive 1992/2/CE, this product was not treated by ionizing radiations

APPROBATION	
<u>Writer</u> : Fanny SEVESTRE	<u>Approver</u> : Caroline JEANNE