

LES MOULINS FAMILIAUX		Product specification		Doc N° : 08-02/EN02 Application date : 20/12/2016 Version : 4 Page : 1/1	
RUSTI PAVE NOIR					
Form N° : 089		Index of revision : 2		Update : 09/03/2022	
Product Name		Name : Rusti pavé noir		Bag code : RUSPAVENOIR25	
Legal name		Denomination : Mix for seed bread		Type : N/A	
Intended use		Preparation for special bread with seeds			
Healthy precaution		This product should not be consumed as is. It must be cooked			
Raw material		Wheat			
Ingredients		Wheat flour, seeds (sunflower, linseed, buckwheat), crushed grilled malted wheat, wheat gluten, salt, devitalized and dehydrated wheat sourdough, toasted malted barley flour, enzymes : alpha-amylases and xylanases, flour-treatment agent: E300			
Allergens		Cereals containing gluten (wheat, barley), buckwheat May content traces of sesame, soy, milk, nuts and eggs.			
Manufacturing principle		Mix			
Certification		N/A			
Aspect		Form : Powder and seeds Smell : Absence of abnormal foreign smell			
Physicochemical characteristics					
Technological characteristics					
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 Microbiology : Sulphito-reducing anaerobes : < 10/g Coagulase staphylococci + : < 10/g E. coli : <10/g Salmonella : Absence in 25 g			
Bulk transport		N/A			
Bag packaging		Package type : Bags : 25 kg Packaging materials: Kraft paper Closure type: sewn			
Big-bag packaging		N/A			
Storage conditions		Recommended storage : Store away from heat (<15°C) and humidity (<65% relative humidity) Time to market : 3 months Bulk DDM : N/A Bag DDM : 6 months			
Batch number		6 numbers, Incremental unique number			
Nutritional value For 100g of bread		Energy 1489kJ / 356kcal Total fat 4,9 g Saturated 0,6 g Carbohydrate 59 g Sugars 1,6 g Fibers 4.7g Protein 17 g Sodium 1.8 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					
Writer : Fanny SEVESTRE			Approver : Caroline JEANNE		