

MOULINS DE BRASSEUIL	<u>Finished product specification</u>	Doc N° : 08-02/EN02 Application date : 20/12/2016 Version : 4 Page : 1/2
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Rye Flour T130		
Form N° : FPR/FAR/080	Index of revision : 1	Update : 22/06/2023

Product name	Name : Rye Flour T130 Bulk Code : N/A	Bag Code : FARSEIGLE13025
Legal name	Denomination : Rye Flour	Type : 170

Intended Use	Traditional Breadmaking
Healthy Precautions	This product should not be consumed as is. It must be cooked

Raw Material	Rye of French origin
Ingredients	Rye flour, rye bran
Allergens	Allergens present in the product : cereals containing gluten (rye) Allergen present in the processing line : cereals containing gluten (wheat, rye, oat) Allergen present in the plant : list available on request
Manufacturing principle	Grinding on cylinder
Certification	N/A

Aspect	Color : Beige-Gray Form : Powder Smell : Absence of abnormal foreign smell
Physicochemical characteristics	Moisture : ≤ 15,50 % Hagberg : N/A Ash content : 1.20 - 1,50 % Granulometry : N/A Proteins : ≥ 8 %
Technological characteristics	Alveographic characteristics : N/A Breadmaking score : N/A
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 Pesticides residues : Comply with European regulation 396/2005 of February 23, 2005 as amended Organophosphorés : chlorpyriphos-méthyl ≤ 0,01mg/kg / pirimiphos-méthyl ≤ 0,1mg/kg, Pyréthrinoides : cyperméthrine ≤ 0,1mg/kg / deltaméthrine ≤ 0,1mg/kg Butoxide de pipéronile ≤ 0,2 mg/kg. Insecticides total < 0,4 mg/kg Microbiology : Comply with ANMF note « Microbiological analysis of flours » Pathogenic Flora : E.coli : < 50/g Coagulase positive Stahylococci : < 10/g Salmonella : absence in 25g Sulfate-reducing anaerobes : < 50/g Common flora : Total mesophile flora : < 500000/g Yeast and Mould : < 50000/g

Bulk Transport	N/A
Bag packaging	Package type : Bags : 25 kg Packaging materials : Microperforated kraft paper 2 sheets Type of closure : Valve Specific labeling : CRC® Palletizing plan : wooden pallet 100*120cm, 8 layers of 5 bags
Big-bag packaging	Package type : N/A Packaging materials : N/A Specific labeling : N/A
Storage conditions	Recommended storage : Store away from heat (<15°C) and humidity (<65% relative humidity) Time to market : 2 months Bulk DDM : N/A Big-bag DDM : N/A Bag DDM : 4 months
Batch number	Auto incremente number

Nutritional value	Energy	1405kJ / 332kcal
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For 100g of flour <i>(source : nutritional analysis, January 2017)</i>	Total fat	1.4 g
	Saturated	0,2 g
	Carbohydrate	65 g
	Sugar	2.1 g
	Fiber	11.7 g
	Protein	9.1 g
	Sodium	0.02 g

Attestation non OGM	Comply with regulation CE 1829/2003 and 1830/2003, this product does not arise from GMO
Attestation non ionisation	Comply with the UE Directive 1992/2/CE, this product was not treated by ionizing radiations

APPROBATION	
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