



Terres d'Auvergne Tradition Rouge et Or - Fortified flour -

DATE 10/02/2025
Update 18

Type : 65
Technical Process : cylinders

Group owning the specification sheet: De la Graine au Pain

Utilisation : Suitable for bread making, industrially and in small-scale production

Raw Material: Soft wheat varieties suitable for bread making, issued from the soils of Limagne (63)

Other Characteristics: *All wheats produced by farmers following methods, that respect the environment: fertilisation and herbicidal treatments limited use respecting the environment*
Controlled food-chain: certified seeds, identification of origin and follow-up process up to the flour
Storage optimized without insecticides thanks to a cold ventilation system.

The regularity is assured and guaranteed for the span of the entire year.

Ingredients Ratio:

Wheat flour	99%
Malted wheat flour	< 1%
Alpha-Amylases	< 1%
Calcium carbonate	< 1%
Iron	< 1%
Vitamin B1 - Thiamin	< 1%
Niacin	< 1%

Physico-chemical Characteristics

Humidity < 15,5	Ash content 0,62/0,75
Protéine content > 11	Hagberg falling number > 250
Panification grade > 230 (BIPEA)	Bread volume > 1550 cm ³
Dough grade > 80	Crumb grade > 90
Bread grade > 50	Absence of lécithine and ascorbique acid
W > 210 and W < 280	Absorption 75%

Sanitary Characteristics

Filth test : < 50 fragments of insects or dust mites for 50 g of flour.
< 1 rodent hair for 50 g of flour
sand powder absent in 50 g

Bacteriology per g

Aerobic mesophile flora	< 500000
Yeasts and mould	< 5000
Total in coliformes	< 5000
Heat resistant coliformes	< 50
Anaerobic sulfur reducing flora	< 10
Salmonella	absent in 25g

Herbicides Modified law of 10/02/89

Mycotoxins

Ochratoxin A	< 3 µg / kg
Aflatoxins B1	< 2 µg / kg
Aflatoxins B1 + B2 G1 + G2	< 4 µg / kg
Don	< 750 µg / kg
Zéaralénon	< 75 µg / kg

Heavy Metals lead < 0,2mg/kg
cadmium < 0,1mg/kg

Nutrition values (/100g)

Energy	351 Kcal
Proteins	10,8 g
Total Fat	1,7 g
Sat Fat	0,3 g
Trans Fat	0,017 g
carbohydrate	73,2 g
Sugar	2,1 g
Sodium	10,4 mg

Minimum micronutriments levels added to 1Kg of final product:

Calcium carbonate	2 350,00 mg
Iron	16,50 mg
Vitamin B1 - Thiamin	2,40 mg
Niacin	16,00 mg

Packaging: Loose
Valve bags

Net content : 5 kg, 10 kg or 25Kg

Conservation conditions: Protect from heat and humidity

Resting Time after Milling: More than three days

Conservation Period D.L.U.O : Twelve months

Storage on Wooden Pallet : Pallet 40 bags of 25kg
Each pallet contains three bags by eight layers

Allergens: Raw material containing wheat gluten
Ingredients containing gluten: wheat gluten

Contact :

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