



Organic Spelt Ground Flour - Fortified flour -

DATE 02/06/2023
Update 1

Type : 80
Technical Process : stone ground

Utilisation :	Suitable for bread making, industrially and in small-scale production		
Raw Material:	Spelt varieties suitable for bread making, issued from French organic farming		
Other Characteristics:	Spelt issued from France		
Ingredients incorporated:	Spelt flour		99%
	Calcium carbonate	< 1%	
	Iron	< 1%	
	Vitamin B1 - Thiamin	< 1%	
	Niacin	< 1%	
Physico-chemical	Humidity < 15,5	Ash content	0,75/0,90
Characteristics	Protéine content > 11		
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	
	Packaging:	Loose Sewn bags	
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		



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