



Rye Flour "des Terres de Margeride® T130"

Date: 16/12/2024

Version 4

Technical Process : cylinders
Flour developed in a food-chain managed by "Les Moulins d'Antoine"
Sign of quality : "Montagne"

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

Raw material : 100% Rye from "Margeride"

Other characteristics : Hardy cereal developed in an altitude of 700 m
Specific rye region : "la Margeride"
No herbicide, no fungicide, and no insecticide
Neither growth hormones, nor straw shortener
Level of nitrogen < 50 units per hectare
Tracability and control from the field to the flour

Ingredients incorporated : No addition of other ingredients

Physico-chemical characteristics : Humidity < 14 %
Ash content : 1.20 % à 1,50 %
Hagberg falling number : > 230 s

Organoleptiques characteristics : Appearance flour flecked
Coulour Grey
Smell without desagreable smell

Sanitary characteristics : **Filth test :** < 50 fragments of insects or dust mites for 50 g of flour
on original flour < 1 rodent hair for 50g of flour
sand powder absent in 50 g

Bactériology

Aerobic mesophile flora < 500000 UFC / g
Yeasts and mould < 5000 UFC / g
Total in coliformes < 5000 UFC / g
Heat resistant coliformes < 50 UFC / g
Anaerobic sulfur reducing flora < 10 UFC / g
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 353 Kcal
Proteins 7,3 g
Total Fat 1,6 g
Sat Fat 0,3 g
Trans Fat 0,021 g
carbohydrate 77,3 g
Sugar 2,1 g
Sodium 10,4 mg

Packaging : Loose
Valve bags

Conservation conditions : Protect from heat and humidity

Conservation period D.L.U.O. : 12 months

Storage on wooden Pallet : Pallet 40 bags of 25kgs
Each pallet contains 3 bags by layers

Allergens : Raw material containing rye gluten

GMO : The rye used in this flour is derived exclusively from one variety certified by the SOC.
Hybrid varieties and GMO are prohibited

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