



Gruau Premium - Fortified flour -

DATE
Version

01/02/2023
2

Type : 55
Technical Process : cylinders

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

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

Ingredients incorporated :

Calcium carbonate	< 1%
Iron	< 1%
Vitamin B1 - Thiamin	< 1%
Niacin	< 1%

Physico-chemical Characteristics :

Humidity < 14,5	Ash content	< 0,6 %
Protéine content > 14	Falling number	> 250 s

Sanitary Characteristics :

Filth test : < 75 fragments of insects or dust mites for 50 g of flour.
< 5 dead mites
sand powder < 1,5 %

Bacteriology per g

Bacillus cereus	< 1 000
Yeasts and mould	< 10 000
Coliforms at 45°C	< 100
Salmonella	absent in 25g

Herbicides Modified law of 10/02/89

Mycotoxins

Ochratoxin A	< 10 µg / kg
Aflatoxins B1	< 2 µg / kg
Aflatoxins B1 + B2 G1 + G2	< 5 µg / kg
Don	< 1 000 µg / kg
Zéaralénon	< 100 µg / kg

Heavy Metals

lead	< 0,2mg/kg
cadmium	< 0,2mg/kg
Arsenic	< 0,2 mg/Kg

Nutrition values (/100g)

Energy	352 Kcal
Proteins	15,5 g
Total Fat	1,5 g
Sat Fat	0,29 g
Trans Fat	< 0,1 g
carbohydrate	69,8 g
Sugar	1,5 g
Sodium	53,2 mg

Packaging : Loose
Valve 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 : NIMP15 standard

GMO : GMO are prohibited. We guarantee a product without GMO

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

Contact : OUVRIER Julien - Export Manager

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