



VOLCANE - Fortified flour -

DATE 16/12/2024
Version 18

Type : 65
Technical Process : cylinders

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)		
Ingredients incorporated :	Wheat flour	> 99%	
	Devitalized Rye Agent sourdough	< 1%	
	Ascorbic acid	< 1%	
	Hemicellulase	< 1%	
	Amylase	< 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 > 280	
	Panification grade > 230	Bread volume > 1800 cm3	
	W > 280	P/L > 1	
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	
	E-Coli	< 100	
	Staphylococcus coagulase +	< 100	
	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		
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 39 bags of 25kg Each pallet contains three bags by eight layers		
	Pallet 40 bags of 25kg Each pallet contains five bags by eight layers		
Allergens :	Raw material containing wheat gluten Ingredients containing gluten: wheat gluten		



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