



085012EU  
WHEAT FLOUR 10/680 25KG

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## 01 General description

Soft wheat flour of a weak and elastic quality, typical for biscuit applications.

## 02 Ingredients

Ingrediënt	%
Soft wheat flour	100

## 03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	15,50%	Max.	NIR	
Protein on DM (f5,7)	10,0%	Min.	NIR	
Ash content on DM	0,68%	Max.	4h 900°C	
Falling number	200s	Min.	Perten	
Zeleny	25ml	Min.	Sedimentati on test	

## 04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	100000cfu/g	300000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	1000cfu/g	1500cfu/g	
Moulds	5	3	1000cfu/g	1500cfu/g	

## 05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 750 ppb

Ochratoxine A: max. 3 ppb

Zearalenon: max. 20 ppb

Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Pb: 0,2 ppm

Cd: 0,2 ppm

Pesticides: EU legislation 396/2005 + all modifications

## 06 Organoleptic Description

Attribute	Description
Colour	Typical white colour
Flavour	Typical cereal, without off-flavours
Odour	Typical cereal, without off-flavours

## 07 Nutritional information

Parameter	per 100g (average)
Energy (kjoules)	1461kJ
Energy (kcal)	345kcal
Fat	1,6g
Fat - of which Saturated	0,1g



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Carbohydrates	72g
Carbohydrates - of which sugars	2,0g
Fibre	2,5g
Protein (Nx6,25)	9,3g
Salt	0,025g

### 08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

### 09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

### 10 Shelf Life

Un-opened: 12 months after production.

Remaining shelf-life upon delivery to be no less than 4 months.

### 11 Storage Conditions

Un-Opened | Min. 10°C - max. 30°C - max. 50%RH

### 12 Packaging

<b>PRIMARY PACKAGING</b>	
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Packaging description	paper bag
Type of closure	
Lot code	Yes
Net weight	25000,000g
Ean-code	5410028850122
<b>PALLETISATION</b>	
Packaging description	Europallet
Dimensions	800mm x 1000mm
Plastic/wood	Wood
Units per layer	4,00
Number of layers	10
Units per pallet	40
Pallet height (mm)	1844
Pallet weight (pallet incl.) (KG)	1012

### **13 Genetic Modification**

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

### **14 Irradiation**

We ensure that the product/ ingrediënts have not been irradiated.

### **15 Legislation**

This product and its labelling conforms to all current EU and Belgian food regulations

### **16 Supplier Details**

<b>Address</b>	<b>Verbrandhofstraat 51, B-8800 Roeselare, Belgium</b>
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request