



080154EU
SELF-RAISING FLOUR 2X5KG

Page: 1/3
Date: 15.09.2021
Ref:

01 General description

Flour with leavening agent for bakery applications

02 Ingredients

Ingrediënt	%
Soft wheat flour	96%
Raising agents: sodiumbicarbonate, diphosphates	
salt	
rice flour	

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	

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. 75 ppb

Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Pb: 0,2 ppm

Cd: EU legislation 1881/2006 + all modifications

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)	1461
Energy (kcal)	345
Fat	1,6g
Fat - of which Saturated	0,1g
Carbohydrates	72g
Carbohydrates - of which sugars	2g



**080154EU
SELF-RAISING FLOUR 2X5KG**

Page: 2/3
Date: 15.09.2021
Ref:

Fibre	2,5g
Protein (Nx6,25)	9,3g
Salt	3g

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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 6 months.

11 Storage Conditions

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

12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	



**080154EU
SELF-RAISING FLOUR 2X5KG**

Page: 3/3
Date: 15.09.2021
Ref:

Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028801506
INTERMEDIATE PACKAGING	
Package description	Shrink
Netweight	10,000kg
Total of units	2
EAN-code	15410028801541
INTERMEDIATE PACKAGING	
Package description	Shrink
Netweight	10,000kg
Total of units	2
EAN-code	15410028801541
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	12,00
Number of layers	7
Units per pallet	84
Pallet height (mm)	1340
Pallet weight (pallet incl.) (KG)	880

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

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
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