

 <p>Grands Moulins de Paris Groupe VIVESCIA</p>	Product data sheet	Reference document : MQ-FT.GMP.001 EN V3
	CAMPAILLOU 25KG	Validation date : 16/06/2022
		Product code GMP : 11658

Product description :

Name of the product: Balanced mix for the making of speciality country bread

Ingredients : Wheat flour, deactivated and dehydrated rye sourdough, **wheat gluten, rye flour**, calcium carbonate, nicotinamide, iron, thiamin, flour treatment agent (E300), enzyme* (alpha-amylase, xylanase).

*The enzymes are processing aids which are not declared on the labels of final products.

May contain : soya, egg, milk, sesame seeds

Organoleptic characteristics :

Aspect : Homogeneous powder

Color : Light grey

Smell : Sourdough slightly acid

Recommended dosages and / or conditions of use :

The product should be cooked before being consumed

Nutrition declaration :

	Units	Average values / 100g
Energy	kJ	1432
	kcal	338
Fat	g	1.3
Of which saturates	g	0.2
Carbohydrate	g	66.9
Of which sugars	g	0.9
Fibre	g	4.3
Protein	g	12.5
Salt	g	0.02

These values are obtained by calculation.

Sanitary characteristics / Contaminants :

Microbiology :

Criteria	Constraint	Value (m) M=10m except for salmonella where m=M	Units	Methods	Regulatory reference
E.Coli	<	10	UFC/g	NF ISO 16649-2	Meet ANMF* recommendation N°5788- 2012-09-11 (*National French Millers Association)
Staphylocoques coagulase +	<	10	UFC/g	NF EN ISO 6888-2	
Salmonella	Absence in	25	g	NF EN ISO 6579-1	
ASR at 46°C	<	10	UFC/g	NF V 08-061	

Control plan with 3 classes: target value m, tolerance M = 10m

These analysis are performed as part of our monitoring plan, on a flour of the same technical quality

Mycotoxins : Comply with the regulation 1881/2006 and its modifications

Heavy metals : Comply with the regulation 1881/2006 and its modifications

Pesticide : Comply with the regulations EC 1107/2009, 396/2005 and their modifications

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Ionizing radiation : According to our suppliers declarations, the ingredients of this product have not been treated with ionizing radiation.

GMO : According to the regulations EC 1829/2003 and 1830/2003, no specific labeling is required.

Packaging / Palletization :

Packaging : Paper bag

Net weight at packaging : 25 Kg

Palletization : 36 bags per pallet

Storage conditions and shelf life :

Shelf life (Best before date) : 12 months

Store sealed in a cool dry place. Close the bag tightly after each usage.

Product subject to drying. Drying can cause a slight variation in weight.

Diet :

Product according to halal definition according to general guidelines for the use of the term "halal" (CAC /GL-24-1997)

Suitable for vegetarians

Suitable for vegans

Security data

The product is a food ingredient and is not a hazardous substance as defined in Regulation (EC) No 1272/2008, Article 3 and Annex I, parts 2 to 5.

In view of the fact that this product does not represent a physical hazard, a health hazard or an environmental hazard and in view of the fact that this product does not come under a supplementary hazard class for the EU, (EC) No 1272/2008 does not apply to this product. This means that a safety data sheet is not required or mandatory.

Regulation :

This product is compliant with the regulations of the countries of the European Union / European Free Trade Association. For distribution in another country, an application must be made to Grands Moulins de Paris SA; Grands Moulins de Paris SA cannot be held liable if the product has been marketed in a country for which Grands Moulins de Paris SA has not certified its regulatory compliance.

Contact :

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