

Wheatflour (pastry) org 25kg

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Page 1



Brandname	Wheatflour (pastry) organic 25kg
Code	11040
Version	1
EAN Trade	8718976001250
EAN Consumer	FALSE

Product description

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Ingredient declaration

Wheat*

Nutritional information

	100 g	
Energy	1430	kJ
Energy	337	kcal
Fat	1.0	g
- Saturated	0.1	g
Carbohydrates	71.0	g
- Sugars	1.0	g
Fibre	2.0	g
Proteins	10.0	g
Salt	-	g
Sodium	-	g
Moisture	15.5	g

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Page 2



Allergens and products thereof (+ = present, - = absent, ? = possible cross contamination)

	Origin	
01 : Cereals containing gluten		+
* wheat		+
* rye		?
* barley		-
* oats		-
* spelt		-
* kamut or their hybridised strains		-
02 : Crustaceans and products thereof		-
03 : Eggs and products thereof		-
04 : Fish and products thereof		-
05 : Peanuts and products thereof		-
06 : Soybeans and products thereof		-
07 : Milk and products thereof (including lactose)		-
08 : Nuts i.e.		-
* almond (<i>Amygdalus communis</i> L)		-
* hazelnut (<i>Corylus avellana</i>)		-
* walnut (<i>Juglans regia</i>)		-
* cashew (<i>Anacardium occidentale</i>)		-
* pecan nut (<i>Carya illinoensis</i>)		-
* brazil nut (<i>Bertholetia excelsa</i>)		-
* pistachio nut (<i>Pistacia vera</i>)		-
* macadamia nut (<i>Macadamia terifolia</i>)		-
09 : Celery and products thereof		-
10 : Mustard and products thereof		-
11 : Sesame seeds and products thereof		-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed		-
13 : Lupin and products thereof		-
14 : Molluscs and products thereof		-

SKAL

SKAL code present -

Production

Additives Wheat malt flour
Process A mixture of European organic wheat milled and afterwards sieved.

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Page 3



Sensorial properties

Smell	Characteristic for flour
Color	Crème w hite
Taste	Characteristic for flour
Appearance	Pow der

Country of origin

Country of origin	NL
Country of agricultural origin	NL

Shelf life

Storage conditions	Stored at < 20°C and a R.V. of < 60%.
Minimum shelflife upon receipt at Do It, if not specified by supplier	12 Months

Packaging information

	kg
Packing/layer	5
Layers per pallet	8
amount per pallet	40
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Multi layer paper bag
Drained weight /kg	
Latin name	Triticum aestivum
TARIC code	11010015

Anti-Pest Teatment

Summer Pressure Fumigation	Yes
AllYear Pressure Fumigation	No

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Date printed 29-12-2015
Page 4



Microbiological properties

	Target	Max
Total plate count (cfu/g)	<200.000	
Yeast (cfu/g)	<2.000	
Moulds (cfu/g)	<2.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	<10	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)	<1.000	
Bacillus Cereus(cfu/g)	<1.000	
Staphylococcus aureus(cfu/g)	<1.000	
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobic Spores(cfu/g)		

Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

Certified

EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	NL-BIO-01
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

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Date printed 29-12-2015
Page 5



Disclaimer

All information in our product specifications is given according to our best know ledge. How ever this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.

Further information

Because of the use of natural raw materials certain parameters may vary per harvest