



<p style="text-align: center;">Raw material specification</p> <p style="text-align: center;">Organic Wheat Flour T65 DE-ÖKO-006</p>	<p>Frießinger Mühle GmbH Brühlstr. 13 74206 Bad Wimpfen Tel.: ++49 (0) 70 63-97 97 0</p> <p style="text-align: center;">site 1 of 3 12.07.2019 Revision: 1.1</p>	 
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1. Name of product

Organic wheat flour type 65

2. Product description

Flour with origin of organic soft wheat and ash content of max. 0.75 mg/100 g. Practical free of foreign parts, vermin or other impurities.

- a) Appearance: ivory-colored, powdery, homogeneous wheat flour
- b) Odour: typical to wheat, without foreign smell, not musty
- c) Taste: to wheat, neutral, without foreign taste
- d) Consistency: powdery

3. Origin

European Union

4. Ingredients

Organic **Wheat flour type 65**

5. Legal Requests

The product is produced considering the regulations of the German food law (LFGB), the HACCP-concept and all relevant EC legislations and directives in the latest issue. The product complies with the requirements of the EC legislation for food hygiene (EC/852/2004).

6. Storage and shelf-life


- Storage conditions: cool and dry place (< 18°C, < 60% r.H.)
- Minimum shelf-life under mentioned conditions 12 months
- Remaining shelf-life at delivery date under mentioned conditions 10 months

7. Packaging

1 kg, 25kg, bigbag

Packaging materials in primal or direct contact with the raw material are defined verifiable as suitable for food. Corresponding declarations from our suppliers are existent.

Labelling depends on the trading unit.

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8. Product characteristics

a) Microbiological standards

Kriterium	Reference Value	Warning Value	Unit
Total aerobic plate count	1 000 000	-	CFU/g
Moulds	10 000	-	CFU/g
Escherichia coli	10	100	CFU/g
Coagulase positive staphylococci	100	1 000	CFU/g
Sulfite reducing clostridia	100	1 000	CFU/g
Bacillus cereus	100	1 000	CFU/g
Salmonella	-	neg.	25 g

b) Product characteristics*

Parameter	Value	Unit	Determined by method
Ash-content	0.62-0.75	%	Ashing process at 900 °C
Moisture	< 15.0	%	Drying process at 130 °C, 2 h
Gluten	> 22.0	%	ICC-Standard
Proteins	10.5-12.5	%	Near-infrared
Falling number	> 180	s	ICC-Standard


c) Nutritional values*

	per 100 g product
Calorific value (kcal/kJ)	342 / 1448
Fat (g)	1.5
saturated fatty acids thereof (g)	0.2
Carbohydrates (g)	69
sugars thereof (g)	0.4
Diatery fibres (g)	4.1
Protein (g)	11.0
Salt (g)	< 0.01

* Please note that there could be variations because these are primary agricultural products

9. Contaminations and GMO

Legal or in directives defined maximum levels (e.g. pesticides, mycotoxins, heavy metals) not be exceeded. The product is further free from genetically modified organisms in accordance to the Regulation EC/1829/2003 and EG/1830/2003 of the European parliament.

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10. Allergenic labelling

Potential allergens: Use of ingredients that are potentially allergenic according to EU-Classification	product contains		cross- contamination possible		if yes, name of ingredient
	yes	no	yes	no	
cereals containing gluten and – products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat
crustaceans and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
egg and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
fish and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
peanuts and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
all other nuts and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
soya and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
milk and products of (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
celery and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
mustard and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
sesame seeds and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
sulphur dioxide and sulfites (> 10 mg/kg or ml/l)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
lupine and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
molluscs and products of	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Due to the complex flow of goods (cultivation, harvest, storage, transport routes), traces of soy cannot be completely excluded.

Flour is not ready to eat and must be thoroughly cooked before eating.

Frießinger Muehle GmbH

Quality Assurance