

FLOUR FINE T45 CRC®

PF009425

Upding : 07/04/2025

♦ Product description :

- Trademark : Flour Fine T 45 CRC®
- Legal naming (Name under which the product is sold) : Wheat flour - T 45

♦ List of ingredients :

- Wheat* flour T 45 (100%)

*produced from blends of varieties of bread soft wheats CRC®

♦ Origin of ingredients:

- France (Centre, Grand Ouest, Beauce and Brie)

♦ Planned use :

This product is for manufacture of food and shall not be consumed in the state

♦ Aspect :

- Treatment : manufactured exclusively on cylinder
- Colour: white powder without stings
- Odor and flavor : specific of the wheat without artificial aroma
- Texture : flour
- Aspect : fine powder passing by easily

♦ Size grading :

Sieve	400 µm		
Extraction	100%		

♦ Physical and chemical properties:

	Standard	Min	Objective	Max		Standard	Min	Objective	Max
Moisture	NF EN ISO 712			<15.5%	W	NF EN ISO27971	250		
Proteins (Nx5.7)/dry product	NF EN ISO 20483	12%			G	NF EN ISO27971	20		
Ash/drying product	NF EN ISO 2171			0.50 %					
Hagberg	NF EN ISO 3093	220 s							

♦ Sanitary properties :

-Microbiological specifications :

Values recommended by the ANMF (ufc/g)

	target value	Tolerance
E Coli	<10	<100
Staph coag+	<10	<100
Sulfate reducers	<10	<100
Salmonella	Absent in 25g	Absent in 25g
Yeast/mould	1000	10000
FAM	20000	200000
Bacillus cereus	<100	<1000

-Pesticides : conform to the specifications Flour and Reconnaissance Group Bureau Veritas CT893 Flour, Bran of wheat CRC®Version 02/01/2020
Organochlorine ≤ 0.005 mg/kg
Organophosphate ≤ 0.010 mg/kg
Pyrethroids ≤ 0.005 mg/kg
Natural Pyrethrums ≤ 0.010 mg/kg
PBO ≤ 0.005 mg/kg

-Mycotoxins :

Aflatoxin B1 : ≤ 2 µg/kg
Aflatoxin B1+B2+G1+G2 :
≤4 µg/kg
Ochratoxin : ≤3 µg/kg
Deoxynivalenol : ≤ 600 µg /kg
Zearalenone : ≤ 75 µg / kg
T2HT2: ≤ 20 µg / kg
Ergot alkaloids : ≤ 100 µg / kg

European regulations N°2023-915 of 25/04/23 and its annexes

-Filth test :

fragment of insects < 50 / 50 g ; hairs of rodents < 1 / 50 g, absence of acarids, larvas or alive insects.

-Heavy metals :

Pb : ≤ 0.2 mg/kg
Cd : ≤ 0.1 mg/kg

European regulations N° 2023-915 of 25/04/23 and its annexes and conform to the specifications Reconnaissance CT893 Version 02/01/2020

♦ GMOs statut :

According to the European regulations n°1139/98 of 26 may 1998, n°50/2000 of 10 january 2000, n°1829/2003 and 1830/2003 du 22 september 2003, no specific labeling is required

♦ Best before date :

9 months

♦ Certificat of no treatment with ionisation radiation :

Ingredients entering the composition of this product underwent no treatment with ionising radiation as per provided information by our suppliers

♦Packaging



MINOTERIE GIRARDEAU

Le Fromenteau 44190 BOUSSAY (France) TEL : 02.40.06.82.26 FAX : 02.40.06.82.92

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◆ Place of manufacturing :

☐ Le Feuillou ☒ ZA du Fromenteau
44190 Boussay 44190 Boussay

☒ bags papers of 25 kg ☒ 40 bags of 25 kg (1000 kg)
☒ bulk ☒ wooden pallet
☐ big bag

◆ Conditions of preservation :

Keep away from heat and humidity and in the original packaging

◆ Remarks :

Data provided on this form is for information purposes only and cannot commit our company beyond contractual guarantees.

◆ Average nutritional values for 100g:

Energy 358kcal/1518kJ - Fat : 0.7g (saturated : 0.1g) - carbohydrates: 76g (sugar 1.4g) - Fibers : 2.1g - Proteins :11g - Salt :<0.01g

◆ Allergens:

Allergène : Substance	Presence in the product (yes/no)	Presence in the production lines (yes/no)	Presence on our sites of manufacturing (yes/no)
Cereal containing some gluten (Wheat, barley, oat, rye, spelt, kamut and diverted among which starch, modified starch, starchy materials)	YES	/	/
Shellfish and products with shellfish	NO	NO	NO
Egg and products with egg	NO	NO	NO
Fishes and products with fish	NO	NO	NO
Groundnut and products with groundnut	NO	NO	NO
Soya and products with soya	NO	NO	YES
Milk and products with milk (lactose included)	NO	NO	YES
Nuts (Walnut, hazelnuts, almond(kernel), pistachio nut, coconut, cashew nut...) and products with nuts	NO	NO	NO
Celery and products with celery	NO	NO	NO
Mustard and products with mustard	NO	NO	NO
Sesame seeds and products with sesame seeds	NO	NO	NO
Sulphur dioxide and sulphites in concentrations greater than 10 mg / kg or 10 mg / l (as SO2)	NO	NO	NO
Lupin and products with lupin	NO	NO	NO
Mollusks and products with mollusk	NO	NO	NO

Within the framework of the directives 2003 / 89 / CE and 2006/142 / CE, the allergens to be declared on labels are:

Wheat flour



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