

EMILIE FLOUR FOR EXCEPTIONNAL FRENCH TRADITION BREAD

PF0112

Updating : 09/07/2025

In compliance with the referential Farine T 65 Label Rouge Homologation LA n°11-04

CERTIPAQ
9, Avenue Georges V
75008 PARIS

♦ Product description :

- Trademark : Emilie Flour for exceptional French Tradition Bread
- Legal naming (Name under which the product is sold) : Wheat flour T 65 – Label Rouge

♦ List of ingredients :

- Wheat flour T 65, wheat malted flour

♦ Origin of wheats:

- soft wheat in the composition of this flour bread soft wheats VRM
- flour from wheat grown in France without storage insecticides

♦ Planned use :

Do not consume without preparation. Flour intended for the production of cooked baked products.

♦ Aspect :

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

♦ Size grading :

Sieve	400 µm		
Extraction	100%		

♦ Physical and chemical properties:

	Norme	Mini	Obj	Maxi		Norme	Mini	Obj	Maxi
Moisture	NF EN ISO 712			15%	Note de panification	Méthode INBP Pain de Tradition Française (/300)	≥ 260		
Proteins (N * 5,7) / drying product	NF EN ISO 20483	11%			W	NF EN ISO279 71	>152		
Ash /drying prouct	NF EN ISO 2171	0.62%		0.75%					
Hagberg	NF EN ISO 3093	>294 s							
Zeleny		≥35							

♦ 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	Absence dans 25g	Absence dans 25g
Yeast/mould	1 000	10 000
FAM	20 000	20 0000
Bacillus cereus	<100	<1000

and

* In compliance with the referential Farine T 65 Label Rouge LA n°11-04
E Coli: <100/g

-Mycotoxins :

Aflatoxin B1 : ≤ 2 µg/kg
Aflatoxin B1+B2+G1+G2 : ≤ 4 µg/kg
Ochratoxin : ≤ 3 µg/kg
Deoxynivalenol : ≤ 600 µg /kg
Zearalenone : ≤ 50 µg / kg
T2HT2: ≤ 20 µg / kg
Ergot alkaloids : ≤ 100 µg / kg

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

-Filth test :

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

-Heavy metals :

Pb : ≤ 0.2 mg/kg
Cd : ≤ 0.1 mg/kg
European regulations N°2023-915 du 25/04/23 and its annexes



MINOTERIE GIRARDEAU

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

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Staph coag+: <100/g
Salmonella: abs/25g
ASR : < 100/g

-Pesticides : In compliance with the Label
Rouge LA11-04
(organochlorine <0.05 mg/kg per molecule,
organophosphate <0.05 mg/kg per molecule,
pyrethroids <0.05 mg/kg per molecule, PBO
<0.05 µg/kg)

♦ GMOs status :

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 :

160 days

♦ Place of manufacturing :

☐ Le Feuillou ☒ ZA du Fromenteau
44190 Boussay 44190 Boussay

♦ Conditions of preservation :

Keep away from heat and humidity and in the original packaging

♦ Certificat of not ionisation :

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

♦ Packaging

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



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♦ 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 353kcal/1498kJ - Fat : 1.1g (saturated : 0.2g) - carbohydrates: 73g (sugar 1.5g) - Fibers : 3.6g - 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 SO ₂)	NO	NO	NO
Lupin and products with lupin	NO	NO	NO
Mollusks and products with mollusk	NO	NO	NO

Within the framework of the EU regulation n°1169/2011, the allergens to be declared on labels are : **Wheat** flour T 65, **wheat** malted flour



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