Unrevised DeepL translation of the German specification

Customer specification Extended

... alles für Bäcker und Konditoren

BÄKO

General information

Product name BÄKO:	BÄKO Wz 550
Product designation Supplier:	BÄKO Wz 550
Item number Supplier:	101234
GTIN:	04304823003603
STAV no:	101234
SPEC-ID:	34108
Manufacturer/Supplier:	BÄKO-ZENTRALE eG Head office Duisburg Am Kiekenbusch 4 47269 Duisburg Germany
Purchasing:	Mr Rudolf Schulz info@baeko.de Phone: 0049 (0) 203 7684 - 0 Fax: 0049 (0) 203 / 76 81 - 018
Quality assurance:	Mrs Tina Glöckner info@baeko.de Phone: 0049 (0) 203 7684 - 0 Fax: 0049 (0) 203 / 76 81 - 018
Quality assurance:	Mrs Ute Rettinger info@baeko.de Phone: 0049 (0) 203 7684 - 0 Fax: 0049 (0) 203 / 76 81 - 018
Name of the food according to LMIV:	Wheat flour
Name of the food after further processing:	
Product description:	Wheat flour type 550
Country of production/origin:	Germany (supplier headquarters)
Dosage recommendation / restriction of use:	
Instructions for use:	

The product fulfils the requirements of Regulation (EC) 178/2002 and the LFGB. The product fulfils the hygiene requirements for food and substances for use in the food industry.

Sensory quality characteristics

Appearance/colour	White to light yellow fine flour
Odour	Fresh, aromatic, without foreign odour
Flavour	Fresh, natural, without foreign flavours
Consistency	Flour

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Suitability for certain diets

The product is suitable for the following diets:	Yes	no	Remarks
Vegan	×		
Ovo-Lacto-Vegetarian	×		
Ovo-vegetarian	×		
Lacto-vegetarian	×		
Pescetarian	×		
Abstinent from alcohol	×		
Halal (according to the Islamic dietary laws)			
Halal certificate available			
Kosher (according to the Jewish dietary laws)			
Kosher certificate available			

Organic/eco

The product is an "organic" product in accordance with Regulation (EU) 2018/848 on organic production and labelling of organic products

☐ yes ☒ no

Ingredients: Wheat flour, flour treatment agent (ascorbic acid E 300).

Declaration recommendation of the manufacturer
WHEAT FLOUR, flour treatment agent: ascorbic acid
re.
Declaration after processing: WHEAT FLOUR.

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Nutritional information

		Average value per 100 g	Minimum value per 100 g	Maximum value per 100 g	Method/source
Calorific value (kJ)		1,474 kJ			calculated (from fat, carbohydrates, protein and fibre)
Calorific value (kcal)		348 kcal			calculated (from fat, carbohydrates, protein and fibre)
Fat (total)		1,13 g			*
thereof	Saturated fatty acids	0,17 g			*
	Monouns. fatty acids				
	Polyunsaturated fatty acids fatty acids				
	trans fatty acids				
	Cholesterol				
Carbohydrates		72 g			*
thereof	Sugar	1,08 g			*
	Strength				
	Fructose				
	Lactose				
Dietary fibre		3,5 g			*
Protein		10,6 g			*
Salt		0,00 g			*
Sodium					
Organic acids					
Polyhydric alcohols					
Ethyl alcohol					
Salad rims					
Erythritol					

*Supplier details; correspond to the literature reference of the Federal Food Code 3.02 (www.ernaehrung.de).

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		Average value per 100 g	Minimum value per 100 g	Maximum value per 100 g	Method/source
Vitamins	Vitamin A				
	Thiamine (B1)				
	Riboflavin (B2)				
	Niacin (B3)				
	Pantothenic acid (B5)				
	Pyridoxine (B6)				
	Biotin (B7)				
	Folic acid (B9)				
	Cobalamin (B12)				
	Vitamin C				
	Vitamin D				
	Vitamin E				
	Vitamin K				
Minerals and trace elements	Potassium				
	Chloride				
	Calcium				
	Phosphorus				
	Magnesium				
	Iron				
	Zinc				
	Copper				
	Manganese				
	Fluorine				
	Selenium				
	Chrome				
	Molybdenum				
	Iodine				
Bread units					

*Supplier details; correspond to the literature reference of the Federal Food Code 3.02 (www.ernaehrung.de).

Chemical-physical key figures

The presence of foreign bodies (organic and inorganic) is excluded according to the state of the art. Legally applicable limits for maximum quantities of residues and contaminants such as mycotoxins, heavy metals, pesticides, veterinary drug residues and radioactivity are complied with.

Parameters	Min.	Mean value	Max.	Method/ Note
Water content			15 %	
Purity				
Bulk density				
pH value				
Alcohol content				

4.1 Heavy metals

Parameters	Min.	Mean value	Max.	Method/ Note
Arsenic				
Lead				
Cadmium				
Copper				
Mercury				

4.2 Information for cereal and starch products

Parameters	Min.	Mean value	Max.	Method/ Note
Number of cases				
Protein content				
Moist adhesive				
Sedimentation value				
Water absorption capacity				
Fine content < 100 µg				
Starch content				
Ash/minerals				
Ascorbic acid content				
Dextrose equivalent				

4.3 Information for seeds and nuts

Parameters	Min.	Mean value	Max.	Method/ Note
Free fatty acids				
Peroxide value				
Sieve analysis				
Fraction				
Morphine equivalents				

4.4 Data for cocoa and cocoa products

Parameters	Min.	Mean value	Max.	Method/ Note
Viscosity				
Melting point				
Percentage of hydrogenated fats				
Grain size				
Total cocoa solids				
Fat-free cocoa solids				
Cocoa butter				
Milk fat				
Total milk solids				
Total content of cocoa butter and milk fat				

4.5 Specifications for fats and oils

Parameters	Min.	Mean value	Max.	Method/ Note
Free fatty acids				
Peroxide number				
Acid number				
Melting point				
Percentage of hydrogenated fats				

4.6 Information for vegetables, fruit and fruit preparations

Parameters	Min.	Mean value	Max.	Method/ Note
Net weight				
Drained weight				
Sugar content				
Fruit content				
Fruit per 100 g				
Fruit per can				
Vacuum (for tinned food)				
SO2 content				
Ascorbic acid content				

4.7 Further information

Microbiological limit values

The microbiological values comply with the requirements of the LFGB, Regulation (EC) 2073/2005 on microbiological values for foodstuffs and the recommendations of the DGHM (German Society for Hygiene and Microbiology), where applicable.

Microbiological limit values	Unit	Value	Limit or warning value	Research method
Aerobic mesophilic bacterial count				
Enterobacteriacae				
E. Coli				
Coliform germs				
Mould fungi				
Yeasts				
Bacillus Cereus				
Coagulase-positive staphylococci				
Spores of sulphite-reducing clostridia				
Salmonella				
Listeria Monocytogenes				
Further information	In accordance with the current guideline and warning values of the DGHM.			

Mycotoxins

The delivered product complies with the legally applicable requirements for mycotoxins (e.g. Regulation (EU) 2023/915 and Contaminants Regulation)

Microbiological limit values	Unit	Value	Method/Note
Aflatoxin B1			
Sum of aflatoxins B1, B2, G1 and G2			
Sum of fumonisins B1 and B2			
Zearalenone			
Aflatoxin M1			
Ochratoxin A			
Deoxynivalenol (DON)			
Further information			

Allergens

Allergenic ingredients and products made from them according to § 3 and Annex 3 LMKV / LMIV

	Included in the product			
	Yes	no	Ingredient	Remark
Cereals containing gluten	×		Wheat flour	
Crustaceans		×		
Eggs		×		
Fish		×		
Peanuts		×		
Soya beans		×		
Milk		×		
Nuts		×		
Celery		×		
Mustard		×		
Sesame seeds		×		
Sulphur dioxide and sulphites		×		
Lupins		×		
Molluscs		×		

Field without entry: No information available.

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Possible cross-contamination with allergens according to § 3 and Annex 3 LMKV / LMIV

	Cross-contamination possible		
	Yes	no	Remark
Cereals containing gluten	×		
Crustaceans			
Eggs			
Fish			
Peanuts			
Soya beans	×		
Milk			
Nuts			
Celery			
Mustard	×		
Sesame seeds			
Sulphur dioxide and sulphites			
Lupins	×		
Molluscs			

Field without entry: No information available.

Additional allergens

	Included in the product			Cross-contamination possible		
	Yes	no	Ingredient	Yes	no	Remark
Lactose		×				
Cocoa		×				
Glutamate (E 620 - E 625)		×				
Chicken		×				
Coriander		×				
Maize		×				
Pulses		×				
Beef		×				
Pork		×				
Carrots		×				

Field without entry: No information available.

Information on allergens

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GMOs/novel food/nano/irradiation

GMO
The product must be labelled in accordance with the currently applicable food regulations on genetically modified foods, in particular Regulations (EC) No. 1829/2003 and 1830/2003.

☐ yes ☒ no

The provisions on traceability in accordance with Regulations 1829/2003 and 1830/2003 are complied with.

The GMO status of the product is ensured by

☒ Confirmation of upstream suppliers

☐ Certificates of analysis from upstream suppliers

☒ Self-monitoring inspections Manufacturer/supplier

Novel Food
The product is or contains a food ingredient covered by Regulation (EU) 2015/2283.

☐ yes ☒ no

Irradiation
The product must be labelled due to treatment with ionising radiation.

☐ yes ☒ no

Nanotechnology
The product or its components have been manufactured without the use of nanotechnology.

☒ yes ☐ no

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Quality assurance

		Yes	no
There is an HACCP concept for the production process		×	
The product is detected/tested for foreign bodies			
Metal			
Magnet (sensitivity)			
Ferro (sensitivity)			
Non-Ferro (sensitivity)			
Inorganic			
Inorganic with X-ray			
Inorganic with colour picker			
Organic			
Sieving (mesh size)			
Further investigations	Detection is supplier-dependent.		
Safety data sheet required			
The production plant is certified according to	ISO 9001		
	IFS		
	BRC		
	Further certificates	Certification is supplier-dependent.	

Logistical data

Packaging

The packaging is suitable for use and has no detrimental effect on the product. The legal requirements for food packaging, in particular Regulation (EC) 1935/2004, the Consumer Goods Regulation and (where applicable) Regulation (EU) 10/2011 are fulfilled.

Net container size	25 kg	
Gross container size		
Packaging material	Paper bags	

Labelling/traceability

The traceability requirements of Regulation (EC) No 178/2002 are met at all stages of production and distribution.

Labelling (batch/lot/MHD)	MHD, batch number

Transport and storage conditions

Temperature:	cool	
Relative humidity:	dry	
Minimum shelf life in the original sealed container (from production)	6 months	Longer shelf life depending on supplier.

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The above data is based on information from our suppliers and reflects our best experience and knowledge and is provided for information purposes only. This specification replaces all previous specifications. The values given for natural products are subject to natural fluctuations.

This specification was created electronically and is valid without signature.

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