



# GEBR. ENGELKE GROSSE MÜHLE HASEDE – HILDESHEIM

Mühlenstraße 4 ; D-31180 Giesen OT Hasede

Telefon: 0 51 21 / 77 555 0  
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<u>Species name:</u>	Whole wheat flour 2 from DIN 10355
<u>Short name:</u>	Whole wheat flour 2
<u>Country of origin:</u>	European Union
<u>Product description:</u>	Whole wheat flour 2, produced from healthy, clean wheat, Without chemical ( bleaching ) or physical pre-treatment, Free of contaminants ( foreign bodies, etc. ), and free of pests, especially mites and mold with latest state of technology  Wheat is an allergen !!!
<u>GVO/GMO:</u>	comply with the regulations VO (EG) No. 1829/2003 and VO (EG) 1830/2003
<u>Ingredients:</u>	99,982% wheat flour 0,006% ascorbic acid - country of origin: China 0,010% active wheat flour - country of origin: European Union 0,002% wheat gluten - Country of origin: European Union
<u>Packaging:</u>	Bulk, bags 25kg / 50kg
<u>Delivery Conditions:</u>	Dry, seasoned
<u>Storage conditions:</u>	max. 20°C, humidity max. 65%
<u>Durability:</u>	12 months from delivery
<u>Remaining term:</u>	11 months, 29 days
<u>Seasonality:</u>	No
<u>Sensory characteristics:</u>	Appearance: powdered, non-clotting Odeur: neutral Colour: brown, to light yellow Taste: neutral

## Food Law:

The product complies with the relevant European and German food regulations in the respective valid versions, in particular the following provisions:

- Regulation (EC) Nr.1881/2006 setting maximum levels for certain contaminants in foodstuffs
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin
- German Regulation on maximum residue levels of pesticides and pesticides, fertilizers and other means in or on foodstuffs and tobacco products.



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### Physical / chemical characteristics:

	<u>VALUE</u>	<u>UNIT</u>	<u>Method</u>
Moisture percentage	14,0 – 15,5	%	ICC 110/1
Protein rate	14,5 – 16,0	%	ICC-Standard 105
Wetgluten	37,0 – 42,0	%	ICC-Standard 137/1
Falling number	240 - 280	sec	ICC-Standard 107
Moisture absorption	63,0 – 66,0	%	ICC-Standard 115
Ascorbin content	60	ppm	
Bran amount	14,0 – 17,0	%	

**No other additives**

### Microbiological characteristics:

	<u>VALUE</u>	<u>UNIT</u>	<u>Method</u>
Tot plate count	1.000.000	CFU/g	ISO 4833:1991mod
Yeasts	1.000	CFU/g	ISO 7954:1987 mod.
Moulds	10.000	CFU/g	ISO 7954:1987 mod.
Enterobacteriac	1.000.000	CFU/g	ISO 7402:1993
Escherich. Coli	100	CFU/g	ISO 7251:1993 at 37 °C
Staph. Aureus	1.000	CFU/g	ASUL00.00-55 mod./BP/37°C/48h
Salmonella	undetectable	in 25 grams	§64 LFGB L00.00-20 mod.
Bacillus cereus	1.000	in 25 grams	§64 LFGB L00.00-55

### Nutritional values :

<u>Description</u>	<u>VALUE</u>	<u>UNIT</u>	<u>Method</u>
Energy	1437	Kj/100g	Calculation
Ernergy	343	Kcal/100g	Calculation
Protein	10,3	g/100g	Analysis
Carbohydrate	71,7	g/100g	Calculation
Sugar	0,47	g/100g	Analysis
Fat total	1,2	g/100g	Analysis
Saturated fatty acid	0,17	g/100g	Analysis
Dietary fibre, total	3,9	g/100g	Analysis
Sodium	3,0	mg/100g	Analysis

**Origin: Federal Food Code BLS II.3**

*The data are subject to the usual variations of a natural raw material.*



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## Allergens

Allergen in product present:	Yes	No	Cross-contamination There is a risk of accidental cross-contamination
Cereals containing gluten and gluten-containing cereal products	X		Yes
Crustaceans and crustacean products		X	No
Eggs and egg products		X	No
Fish and fish products		X	No
Molluscs and molluscs products		X	No
Peanuts and peanuts products		X	No
Soybeans and soybean products		X	No
Milk and milk products		X	No
Lupins and lupine products		X	No
Nuts and nuts products		X	No
Celery and celery products		X	No
Mustard and mustard products		X	No
Sesame seeds and Sesame seeds products		X	No
Sulphur dioxide and sulphites at Concentration greater than 10 mg / kg		X	No

**Datum: 30.11.2015**