083763EU
Durum wheat semolina extra fin 25 kg

01 General description

02 Ingredients

Ingrediënt	%
Durum wheat semolina	100

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	15,00%	Max.	2h, 130°C	
Protein on DM (f5,7)	12,00%	Min.	Dumasmethod	
Ash content on DM	1,05%	Max.	4h, 900°C	
Granulation			Simon Lab sifter	Average figures
500µ	0,0%-6,0%	Min./Max.		
400µ	5,0%-15,0%	Min./Max.		
375µ	0,0%-15,0%	Min./Max.		
300µ	20,0%-40,0%	Min./Max.		
200µ	15,0%-35,0%	Min./Max.		
95µ	10,0%-20,0%	Min./Max.		
DV	0,0%-6,0%	Min./Max.		
Colour			Minolta	Average figures
L	79-84	Min./Max.		
a	2--0	Min./Max.		
b	25	Min.		

04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	100000cfu/g	300000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	1000cfu/g	1500cfu/g	
Moulds	5	3	1000cfu/g	1500cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.
Deoxynivalenol: max. 750 ppb
Ochratoxine A: max. 3 ppb
Zearalenon: max. 75 ppb
Aflatoxine B1: 2 ppb
Aflatoxine B1+B2+G1+G2: 4 ppb
Pb: 0,2 ppm
Cd: 0,18 ppm
Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

Attribute	Description
Colour	Typical yellow colour
Flavour	Typical cereal, without off-flavours

Odour	Typical cereal, without off-flavours
Texture	Firm

07 Nutritional information

Parameter	per 100g (average)
Energy (kjoules)	1456kJ
Energy (kcal)	343kcal
Fat	1,5g
Fat - of which Saturated	0,1g
Carbohydrates	70g
Carbohydrates - of which sugars	2,0g
Fibre	2,5g
Protein (Nx6,25)	11,2g
Salt	0,025g

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	☐	☒	☐	☒	
Soybeans and products thereof	☐	☒	☒	☐	
Peanuts and products thereof	☐	☒	☐	☒	
Nuts and products thereof	☐	☒	☐	☒	
Milk and products thereof	☐	☒	☐	☒	
Celery and products thereof	☐	☒	☐	☒	
Fish and products thereof	☐	☒	☐	☒	
Crustaceans and products thereof	☐	☒	☐	☒	
Cereals containing gluten and products thereof	☒	☐	☐	☐	
Sesame seeds and products thereof	☐	☒	☐	☒	
Sulphur dioxide and products thereof	☐	☒	☐	☒	
Mustard and products thereof	☐	☒	☒	☐	
Lupins and products thereof	☐	☒	☒	☐	
Molluscs and products thereof	☐	☒	☐	☒	
	☐	☐	☐	☐	
Yi/Ni = Included in the recipe Yes/No	☐	☐	☐	☐	
Yt/Nt = Traces may be found in product Yes/No	☐	☐	☐	☐	

10 Shelf Life

Un-opened: 9 months after production.

Remaining shelf-life upon delivery to be no less than 4 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
Remove stretch during storage. Do not stack.	

12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	seal
Lot code	Yes
Net weight	25000,000g
Ean-code	5410028837635
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	3,00
Number of layers	13
Units per pallet	39
Pallet height (mm)	10160
Pallet weight (pallet incl.) (KG)	1004

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request