

TRADITIONAL WHEAT FLOUR BAGATELLE LABEL ROUGE T65



Description

Flour obtained by modern grinding of soft wheat from CRC* crops. This flour has obtained the Red Label. Flour produced in France with 100% french wheat.

Composition

Wheat* flour from CRC® crops. (CRC : controlled Responsible Production), **wheat***gluten

Allergens

The ingredients mentioned in the composition here above, written in bold and followed by * are part of the list of 14 allergens with compulsory statement.

Wheat* : presence of gluten in the cereal

Using

Traditional bread making

GMO

No GMO to declare. We guarantee that this product is not subject to labelling rules on GMOs.

Ionisation

The ingredients mentioned in the composition here above have not been ionized.

Organoleptic characteristics

Color	Creamy white without big dots
Smell/Taste	Specifics to cereals, without foreign flavours
Appearance	Pulverulent product

Physico-Chemical characteristics

Humidity	<15,5%
Proteins	>11,0%
Ashes	0,62 à 0,75%
Hagberg	>230 sec
Alvéo W	>240
Alvéo P/L	0,6 à 0,9

Sanitary requirements

In accordance with the CRC and Label Rouge LA 11/04 and LA 22/01

FT008A

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Meunier indépendant et engagé au service des artisans boulangers
www.foricher.com



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Packaging

Bigbag or 25kg flour bags



Preservation

Best-before-end date : 6 months after production, inside its original packaging. Keep away from heat (25°c maximum) and from humidity.

Nutritional values for 100 g

Energy value	345,9 kcal 1467 kJ
Fat	1,29 g
Saturated fat	0,21 g
Monounsaturated fats	0,15 g
Polyunsaturated	0,6 g
Carbohydrates	72 g
Sugar	2,48 g
Dietary fibre	3,12 g
Proteins	10 g
Salt	traces