



Product data sheet

Reference document :
MQ-FT.GMP.001 EN V2

Validation date :17/05/2021

MB SELECTION PLATINE LR CRC®

Product code GMP :
00231

Product description :

Name of the product: Wheat flour for traditional French Bread

List of ingredients: wheat flour CRC®

CRC® : culture raisonnée contrôlée- sustainable and controlled agriculture

Organoleptic characteristics :

Aspect : powder

Color : white to creamy

Smell : absence of foreign smell

Recommended dosages and / or conditions of use :

The product should be cooked before being consumed

Physico-chemical characteristics :

Criteria	Constraint	Value	Unit
Moisture	≤	15.5	%
Ash	interval	0.62 – 0.75	%/ms

These data may change depending on campaigns.

Nutrition declaration :

	Units	Average values / 100g
Energy	kJ	1460
	kcal	344
Fat	g	1.1
Of which saturates	g	0.2
Carbohydrate	g	70.3
Of which sugars	g	0.7
Fibre	g	4.4
Protein	g	11.0
Salt	g	0.01

These values are obtained by calculation.

Sanitary characteristics / Contaminants :

Microbiology :

Criteria	Constraint	Value (m) M=10m except for salmonella where m=M	Units	Regulatory reference
E.Coli	<	10.0	UFC/g	Meet ANMF* recommendation N°5788- 2012-09-11 (*National French Millers Association)
ASR at 46°C	<	10.0	UFC/g	
Staphylococcus coagulase +	<	10.0	UFC/g	
Salmonella	Absence in	25.0	g	

Control plan with 3 classes: target value m, tolerance M = 10m

These analysis are performed as part of our monitoring plan, on a flour of the same technical quality



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- Mycotoxins :** Comply with the regulation 1881/2006 and its modifications
- Heavy metals :** Comply with the regulation 1881/2006 and its modifications
- Pesticide :** Comply with the regulations EC 1107/2009, 396/2005 and their modifications. Conform to CRC® specifications
- Ionizing radiation :** According to our suppliers' declarations, the ingredients of this product have not been treated with ionizing radiation.
- GMO :** According to the regulations EC 1829/2003 and 1830/2003, no specific labeling is required.

Packaging / Palletization :

- Packaging :** paper bag
- Net weight at packaging :** 25 kg
- Palletization:** 36 bags per pallet

Storage conditions and shelf life :

Shelf life (Best before date): 6 months

Store sealed in a cool dry place. Close the bag tightly after each usage.
Product subject to drying. Drying can cause a slight variation in weight.

Diet :

Product according to halal definition according to general guidelines for the use of the term "halal" (CAC /GL-24-1997)
Suitable for vegetarians
Suitable for vegans

Security data

The product is a food ingredient and is not a hazardous substance as defined in Regulation (EC) No 1272/2008, Article 3 and Annex I, parts 2 to 5.
In view of the fact that this product does not represent a physical hazard, a health hazard or an environmental hazard and in view of the fact that this product does not come under a supplementary hazard class for the EU, (EC) No 1272/2008 does not apply to this product. This means that a safety data sheet is not required or mandatory.

Regulation :

This product is compliant with the regulations of the countries of the European Union / European Free Trade Association. For distribution in another country, an application must be made to Grands Moulins de Paris SA; Grands Moulins de Paris SA cannot be held liable if the product has been marketed in a country for which Grands Moulins de Paris SA has not certified its regulatory compliance.

Contact :

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