

WHOLEMEAL CRC FLOUR T150 BRUN DE PLAISIR



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, **wheat***bran from CRC® crop, **wheat***gluten, enzyme (alpha-amylase)

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. May contain traces of sesame, soya or milk.

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
Smell/Taste	Specifics to cereals, without foreign flavours
Appearance	Pulverulent product

Physico-Chemical characteristics

Humidity	<15,5%
Ashes	> 1.4%

Sanitary requirements

In accordance with Brun de plaisir wholemeal flour regulatory requirements.

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Packaging

Paper bags of 25kg



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	344 kcal 1456.50 kJ
Fat	1,60 g
Saturated fat	0,29 g
Monounsaturated fats	0,23 g
Polyunsaturated	1 g
Carbohydrates	65.90 g
Sugar	3.50 g
Dietary fibre	5.96 g
Proteins	12.56 g
Salt	traces