



Productspecification MADELIEF

General information

Supplier	Meneba P.O. box 5149 3008 AC Rotterdam	Tel.nr. +31 10 42 38 911 Email customerservice@meneba.com
Legislative aspects	The product fulfils the Dutch and EU legislation.	
Quality systems	BRC Global Standard Food, GMP+, Riskplaza audit +.	
GMO	The product does not have to be declared as GMO according to EC Regulations 1829/2003 and 1830/2003..	

Product information

<u>Ingredients declaration:</u>		<u>Country of origin:</u>
Wheat flour	100 %	FRA,GBR,DNK,SWE,USA,DEU
Wheat malt flour	<1 %	FRA,DEU,NLD,BEL
Flour improver: E300	<1 %	CHN

Percentages are rounded numbers according to Nebafa directive, only for labeling purposes.

Country of origin: Meneba reserves the right to import raw materials from other countries to maintain quality and guarantee specifications.

Productdescription: wheat flour with a low ash content.

Application: production of bread.

Technical additives: ascorbic acid, malt.

Nutritional value / 100g (calculated according to NEVO-online version 2016/5.0, RIVM, Bilthoven)

Energy (kJ)	1451	kJ	Salt	0,005	g
Energy (kcal)	342	kcal	Dietary fiber	2,0	g
Protein	11,0	g	Vit. B1 / Thiamine	0,07	mg
Carbohydrates	70,8	g	Vit. B2 / Riboflavine	0,04	mg
Sugars	1,3	g	Vit. B3 / Niacine	1,0	mg
Fats	1,0	g	Vit. B6 / Pyridoxine	0,120	mg
- sum of the fatty acids	0,7	g	Vit. B11 / Folate	22,0	µg
- saturated	0,1	g	Vit. E / Tocoferol	0,4	mg
- mono unsaturated	0,1	g			
- poly unsaturated	0,4	g			

Sensory information

Colour: off white.
 Flavour and odour: neutral.
 Appearance: powder.

Analytical and physical specification**Method**

Dry solids	min.	84,5	%	ICC 110/1
Moisture	max.	15,5	%	ICC 110/1
Ash (o.d.s.)	max.	0,50	%	ICC 104/1
Protein (o.d.s.)(Nx5,7)		11,8	+/- 0,4 %	ICC 167
Falling Number		280	+/- 40 sec	ICC 107/1

Baking test**Method**

Water absorption	approx.	57	%	Meneba standard baking test
Bread volume	min.	3800	cc	Meneba standard baking test

Microbiological specifications**Method**

Total plate count	< 1.000.000	cfu/gram	ISO 4833
Yeast and moulds	< 1.000	cfu/gram	ISO 7954
Enterobacteriaceae	< 100.000	cfu/gram	ISO 21528-2
Escherichia coli	< 10	cfu/gram	ISO 16649-2
Clostridium perfringens	< 100	cfu/gram	ISO 7937
Bacillus cereus	< 100	cfu/gram	ISO 7932
Staphylococcus aureus	< 100	cfu/gram	ISO 6888
Salmonella	absent	in 25 gram	ISO 6579

Packaging

Bulk: yes.

Bags: two-layer paper bag, net content: 25 kgs.

Identification: date of production: "date"/ shelf life: "month - year".

Shelflife: if the flour is stored cool (< 20°C) and dry (RH < 60%): 9 months.

Allergens: according to directive 2003/89/EG and LEDA version 2.0-2011

1.0	Gluten	+	8.6	Brazil nuts	-
1.1	Wheat	+	8.7	Pistachio nuts	-
1.2	Rye	-	8.8	Macadamia nuts	-
1.3	Barley	-	9.0	Celery	-
1.4	Oats	-	10.0	Mustard	-
1.5	Spelt	-	11.0	Sesame	-
1.6	Kamut	-	12.0	Sulphur dioxide & sulphites	-
2.0	Crustaceans	-	13.0	Lupin	-
3.0	Egg	-	14.0	Molluscs	-
4.0	Fish	-	20.0	Lactose	-
5.0	Peanuts	-	21.0	Cocoa	-
6.0	Soy	-	22.0	Glutamate	-
7.0	Milk	-	23.0	Chicken meat	-
8.0	Nuts	-	24.0	Coriander	-
8.1	Almonds	-	25.0	Corn / Maize	-
8.2	Hazelnuts	-	26.0	Legume	-
8.3	Walnuts	-	27.0	Beef	-
8.4	Cashews	-	28.0	Pork	-
8.5	Pecan nuts	-	29.0	Carrot	-

Remark: grain is a natural product, which means that certain parameters can vary from harvest to harvest.