



# EUROPEAN FOOD IMPORT MARKET

## Wheat Flour T45 Technical Data Sheet

### 1. General Information

- **Product Name:** Wheat Flour T45
- **Type:** Soft wheat flour
- **Category:** Food
- **Appearance:** Very fine white powder
- **Odor:** Neutral, characteristic of wheat flour
- **Taste:** Mild, slightly sweet
- **Origin:** Soft wheat grown in Ukraine
- **Milling Type:** Cylinder milling
- **Brand:** EFI Market
- **Weight/Quantity:** Available in 1 kg, 2 kg, 5 kg, 10 kg, 25 kg, 40 kg, 50 kg bags
- **Shelf Life:** 9 months from the date of manufacture
- **Storage Conditions:** Store in a cool, dry place, away from moisture and heat sources.

### 2. Packaging

- **Available Formats:** 1 kg, 2 kg, 5 kg, 10 kg, 25 kg, 40 kg (paper bags) / 50 kg (plastic bags)
- **Packaging Type:** Kraft paper or polyethylene bags

### 3. Composition

- **Ingredients:** 100% Soft wheat flour
- **Ash Content:** Maximum 0.50%
- **Salt Content:** < 0.01 g per 100 g
- **Peanuts:** No peanuts
- **Non-GMO:** This product does not contain genetically modified organisms
- **Allergens:**
  - **Present:** Gluten (naturally present in wheat)
  - **May contain traces of:** Soy, lupin, egg, milk
- **Processing Agents:** No flour processing agents are added (no bleaching or improving agents)
- **Additives:** No artificial additives added



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### 4. Nutritional Characteristics (per 100 g of product)

- **Energy:** Approximately 355 kcal (1490 kJ)
- **Fats:** 0.8 g
  - **of which saturated fatty acids:** 0.2 g
- **Carbohydrates:** 75 g
  - **of which sugars:** 0.4 g
- **Dietary Fiber:** 1.5 g
- **Proteins:** 9 g
- **Salt:** < 0.01 g
- **Vitamins:**
  - **Vitamin B1 (Thiamine):** 0.08 mg (7% of NRV)
  - **Vitamin B2 (Riboflavin):** 0.03 mg (2% of NRV)
  - **Vitamin B3 (Niacin):** 0.9 mg (6% of NRV)
- **Minerals:**
  - **Calcium:** 10 mg (1% of NRV)
  - **Iron:** 0.8 mg (6% of NRV)
  - **Magnesium:** 15 mg (4% of NRV)
  - **Phosphorus:** 90 mg (13% of NRV)
  - **Potassium:** 100 mg (5% of NRV)

### 5. Instructions for Use

- **Main Uses:** Suitable for fine pastries (cakes, biscuits, creams), light pastries, sauces, and pie crusts.
- **Recommended Proportions:**
  - **Pastry:** 250 g of flour for 4 eggs and 100 g of sugar
  - **Light bread:** 500 g of flour for 300 ml of water, 10 g of salt, 20 g of baker's yeast
- **Preparation:**
  1. Sift the flour before use to avoid lumps.
  2. Mix the flour with other ingredients according to the recommended proportions.
  3. Knead the dough until the desired consistency is achieved.
- **Cooking Time:** Varies according to the recipe, generally between 180°C and 220°C for 15 to 45 minutes.
- **Storage Tips:** Seal the bag tightly after each use to avoid moisture and contamination.

### 6. Safety and Hygiene Standards

- **Compliance:**
  - Complies with current European regulations on cereal products.



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- Certified according to ISO 22000 (food safety), IFS, or BRC standards (if applicable).
- **Hygiene:**
  - Handle with clean hands and in a sanitary environment.
  - Store under hygienic conditions, away from moisture, pests, and contaminants.
  - Avoid cross-contamination with other food products.
- **Safety:**
  - **Inhalation:** Avoid inhaling flour dust, especially in large quantities.
  - **Eye Contact:** In case of contact, rinse immediately with clear water.
  - **Packaging:** Ensure packaging is intact before use to prevent contamination.
  - **Waste:** Dispose of empty packaging according to local waste management regulations.

## 7. Supplier

- **Company Name :** S.A.S Petit Prince de Vendée
- **Brand Name :** European Food Import Market
- **Address :** 2 bis rue Saint-Benoît, 85190 Aizenay, France
- **Contact :** +33 7 88 81 14 09