



EUROPEAN FOOD IMPORT MARKET

Wheat Flour T150 Technical Data Sheet

1. General Information

- **Product Name:** Wheat Flour T150
- **Type:** Whole wheat flour (high extraction)
- **Category:** Food
- **Appearance:** Coarse brown powder with visible bran particles
- **Odor:** Strong nutty, characteristic of whole wheat flour
- **Taste:** Robust, slightly bitter
- **Origin:** Wheat grown in Ukraine
- **Milling Type:** Stone 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% Whole wheat flour (high extraction)
- **Ash Content:** Maximum 1.50%
- **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

4. Nutritional Characteristics (per 100 g of product)

- **Energy:** Approximately 330 kcal (1380 kJ)
- **Fats:** 3.0 g
 - **of which saturated fatty acids:** 0.5 g
- **Carbohydrates:** 60 g
 - **of which sugars:** 1.5 g
- **Dietary Fiber:** 10.0 g
- **Proteins:** 13 g
- **Salt:** < 0.01 g
- **Vitamins:**
 - **Vitamin B1 (Thiamine):** 0.15 mg (13% of NRV)
 - **Vitamin B2 (Riboflavin):** 0.08 mg (5% of NRV)
 - **Vitamin B3 (Niacin):** 1.8 mg (11% of NRV)



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- **Minerals:**
 - **Calcium:** 25 mg (2% of NRV)
 - **Iron:** 2.0 mg (14% of NRV)
 - **Magnesium:** 45 mg (12% of NRV)
 - **Phosphorus:** 140 mg (20% of NRV)
 - **Potassium:** 300 mg (15% of NRV)

5. Instructions for Use

- **Main Uses:** Suitable for dense whole wheat breads, rustic baking, and high-fiber baked goods.
- **Recommended Proportions:**
 - **Bread:** 500 g of flour for 300 ml of water, 10 g of salt, 20 g of baker's yeast
 - **Pastry:** 250 g of flour for 4 eggs and 100 g of sugar
- **Preparation:**
 1. Sift the flour before use to remove larger bran particles if a finer texture is desired.
 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.
 - 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
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