



EUROPEAN FOOD IMPORT MARKET

Wheat Flour T55 Technical Data Sheet

1. General Information

- **Product Name:** Wheat Flour T55
- **Type:** Soft wheat flour
- **Category:** Food
- **Appearance:** 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:** 12 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 0.55%
- **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 350 kcal (1465 kJ)
- **Fats:** 1.0 g
 - **of which saturated fatty acids:** 0.2 g
- **Carbohydrates:** 73 g
 - **of which sugars:** 0.5 g
- **Dietary Fiber:** 2.0 g
- **Proteins:** 10 g
- **Salt:** < 0.01 g
- **Vitamins:**
 - **Vitamin B1 (Thiamine):** 0.10 mg (9% of NRV)



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- **Vitamin B2 (Riboflavin):** 0.04 mg (3% of NRV)
- **Vitamin B3 (Niacin):** 1.1 mg (7% of NRV)
- **Minerals:**
 - **Calcium:** 12 mg (1% of NRV)
 - **Iron:** 1.0 mg (7% of NRV)
 - **Magnesium:** 18 mg (5% of NRV)
 - **Phosphorus:** 95 mg (14% of NRV)
 - **Potassium:** 110 mg (6% of NRV)

5. Instructions for Use

- **Main Uses:** Suitable for bread, general baking, sauces, and pie crusts.
- **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 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.
 - Certified according to ISO 22000 (food safety).
- **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
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