



# EUROPEAN FOOD IMPORT MARKET

## Rye Flour T85 Technical Data Sheet

### 1. General Information

- **Product Name:** Rye Flour T85
- **Type:** Rye flour
- **Category:** Food
- **Appearance:** Fine light brown to grayish powder
- **Odor:** Characteristic rye smell, slightly earthy
- **Taste:** Rich, slightly tangy with a more pronounced flavor than T70
- **Origin:** Rye 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% Rye flour
- **Ash Content:** Maximum 0.85%
- **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 rye)
  - **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 325 kcal (1360 kJ)
- **Fats:** 1.4 g
  - **of which saturated fatty acids:** 0.3 g
- **Carbohydrates:** 66 g
  - **of which sugars:** 1.7 g
- **Dietary Fiber:** 7.0 g
- **Proteins:** 9.0 g
- **Salt:** < 0.01 g
- **Vitamins:**
  - **Vitamin B1 (Thiamine):** 0.16 mg (13% of NRV)



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- **Vitamin B2 (Riboflavin):** 0.05 mg (4% of NRV)
- **Vitamin B3 (Niacin):** 1.3 mg (8% of NRV)
- **Minerals:**
  - **Calcium:** 22 mg (2% of NRV)
  - **Iron:** 1.6 mg (12% of NRV)
  - **Magnesium:** 35 mg (9% of NRV)
  - **Phosphorus:** 110 mg (15% of NRV)
  - **Potassium:** 160 mg (8% of NRV)

#### 5. Instructions for Use

- **Main Uses:** Suitable for rye breads, mixed-grain breads, and traditional baking.
- **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 and ensure an even texture.
  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.
- **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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