	PRODUCT SPECIFICATION (SV)	SV 02
Mlýny J. Voženílek, spol. s r.o. Průmyslová 107, 503 02 Předměřice n. L.	Product name: PŘEDMĚŘICKÁ WHEAT BRED DARK FLOUR	Replacing: SV 02 z 2.1.2022
		No. PN: 01/MJV
Prepared by: M.Vymětalová Position: PVJ	Approved, on behalf of the mill by: Přihoda R. Position: Chief Miller of Automat Mill	
	Date: 2.1.2023	Date: 2.1.2023

PRODUCT IDENTIFICATION			
Market Type	Trade name of the product	Classification according to the Decree to Food Act. No. č.110/97Sb.	Other labelling
Wheat bread dark flour	Předměřická wheat bred dark flour	Type: mill cereal product Category: flour Sub category: fine flour	T 1000

PRODUCT CHARACTERISTICS			
Product description	Purpose (Targeted market)	Method of use	Durability
Mill product obtained by milling wheat and graded according to particle size and mineral substance content. (ash)	Ingredient for production of bakery product	Intended for further heat treatment	Up to 9 months in 1 kg packages, 6 months for unpacked flour or flour in sacks, from the produced-on date

QUALITY PARAMETERS OF				
Sensory requirements		Physical and chemical requirements		
Colour	Fine white powder with a yellowish tint	Moisture , %	max. 15,0	ČSN 560512
Aroma	Typical flour aroma, without unpleasant odour	Ash in the dry matter%	max. 1,15	ČSN 560512
Flavour	Typical flour flavour, without bitter, sour or strange tang	Wet gluten in the dry matter, %	min. 27,0	ČSN 560512
Pests	Without the presence of pests in any stage	Granulation, %	min. 96,0	ČSN 560512
		under 257 µm		
		under 162 µm	min. 75,0	
		Falling number, s	min. 200	ČSN EN ISO 3093

FOOD SAFETY			
Mikrobiological requirements Compliant with the Commission Regulation ES No. 2073/2005 (as amended by subsequent regulations)		Chemical requirements: compliant with the Commission Regulation ES No.1881/2006 (as amended by subsequent regulations)	
Allergological information: This product contains - gluten GMO: The product was made from raw material which does not contains GMO			
AVERAGE NUTRITIONAL VALUES (in 100 g of the product)			
Energy value	1465 kJ / 345 kcal	Total Fat	1,3 g
		Saturated Fat	0,3 g
		Total Carbohydrate	71,0 g
		Sugars	2,1 g
		Protein	11,0 g
		Salt	<0,01g

PACKAGING AND SUPPLY	
Type of packaging	Condition for storage and supply
Loose – unpacked transportation in cisterns	The transport as well as the packaging meets all the hygiene requirements for foodstuffs Before each loading the cistren suitability is checked On request a certificate of the clean state of the cisterns is issued
In sacks	Weight of the packaging: 50 kg Sacks are sealed by stitching, sticking or tying Weight of the packaging: 15 kg, 25 kg Valve bags
Consumer packaging	Weight of the packaging: 1 kg Group packaging of 10 pieces, supplied on pallets of 700 kg, packed in a paper bag

STORAGE CONDITIONS
Products are stored at the permises of the supplier and the customer:
<ul style="list-style-type: none"> in clean flour silos in dry and clean areas, with good ventilatin and the relative humiditiy up to 75 %

PRODUCT LABELING

Products are marked on the customers packaging according to Regulation EU No. 1169/2011

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|---|-------------------------------|----------------------|
| ▪ product name | ▪ nutritional values | ▪ ingredients list |
| ▪ the trading name of the manufacture and address | ▪ allergological informations | ▪ storage conditions |
| ▪ the weight of product | ▪ method of use | ▪ country of origin |
| ▪ the best before date | ▪ EAN code | |


Labeling of the products in sacks is on the sticker:

- | | |
|---|-------------------------|
| ▪ product name | ▪ ingredients list |
| ▪ the trading name of the manufacture and address | ▪ the weight of product |
| ▪ the best before date | |

Loose-unpacked shipments:

- the delivery note

ACCOMPANING DOCUMENTS OF THE PRODUCT

Type of the document	Method of handing over	
Invoice and delivery note	By the driver together with the delivery	
Quality Certificate (on request)	By the driver together with the delivery	