

	PRODUCT SPECIFICATION (SV)	SV 03
Mlýny J. Voženílek, spol. s r.o. Průmyslová 107, 503 02 Předměřice n. L.	Product name: PŘEDMĚŘICKÁ WHEAT HALF-LIGHT FINE FLOUR	Replacing: SV 03 z 1.2.2022
Prepared by: M.Vymětalová Position: PVJ	Approved, on behalf of the mill by: Příhoda R. Position: Chief Miller of Automat Mill	No. PN: 01/MJV
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 half-light fine flour		Předměřická wheat half-light fine flour	Type: mill cereal product Category: flour Sub category: fine flour		T 700
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 sudstance 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 ČSN 560512 ČSN 560512 ČSN 560512 ČSN EN ISO 3093
Aroma	Typical flour aroma, without upleasant odour		Ash in the dry matter%	max. 0,75	
Flavour	Typical flour flavour, without bitter, sour or strange tang		Wet gluten in the dry matter, %	min. 28,0	
Pests	Without the presence of pests in any stage		Granulation, %	min. 96,0	
			under 257 µm		
			under 162 µm	min. 75,0	
			Falling number, s	min. 200	
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)		
Alergological information: This product contains - gluten					
GMO: The product was made from raw material which does not cantains GMO					
AVERAGE NUTRITIONAL VALUES (in 100 g of the product)					
Energy value	1474 kJ / 348 kcal	Total Fat	1,5 g		
		Saturated Fat	0,3 g		
		Total Carbohydrate	70,0 g		
		Sugars	3,0 g		
		Protein	12,0 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				
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:					
▪ 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 day | |

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	