	PRODUCT SPECIFICATION (SV)		SV 05
Mlýny J. Voženílek, spol. s r.o. Průmyslová 107, 503 02 Předměřice n. L.	Product name: PŘEDMĚŘICKÁ WHEAT COARSE FLOUR		Replacing: SV 05 z 2.1.2022
			No. PN: 01/MJV
Prepared by: M.Vymětalová Position: PVJ Date: 2.1.2023		Approved, on behalf of the mill by: Příhoda R. Position: Chief Miller of Automat Mill 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 coarse flour		Předměřická wheat coarse flour	Type: mill cereal product Category: flour Sub category: fine flour	T 450
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
Aroma	Typical flour aroma, without upleasant odour	Ash in the dry matter, %	max. 0,50	ČSN 560512
Flavour	Typical flour flavour, without bitter, sour or strange tang	Wet gluten in the dry matter, %	min. 24,0	ČSN 560512
Pests	Without the presence of pests in any stage	Granulation, %	min. 96,0	ČSN 560512
		under 485 µm		
		under 162 µm	min. 75,0	
		Determination of specks	max.15	ČSN 560512
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 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	71,0 g	
		Sugars	2,0 g	
		Protein	11,0 g	
		Salt	<0,01 g	
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:				
▪ in clean flour silos				
▪ in drv and clean areas, with good ventilatin and the relative humiiditivy 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	