

		PRODUCT SPECIFICATION (SV)		SV 11	
Mlýny J. Voženílek, spol. s r.o. Průmyslová 107, 503 02 Předměřice n. L.		Product name: HEAT UNPROCESSED WHEAT SPROUTS		Replacing: SV 11 z 2.1.2022 No. PN: 03/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.	
Wheat sprouts		Heat unprocessed wheat sprouts		Type: mill cereal product Category: sprouts	
PRODUCT CHARACTERISTICS					
Product description		Purpose (Targeted market)		Method of use	
Particles of sweetish taste obtained during mill processing of wheat		Ingredient for production of bakery product		Intended for further heat treatment	
				Durability 7 days from date of manufacture	
QUALITY PARAMETERS OF					
Sensory requirements			Physical and chemical requirements		
Colour	Yellowish to light brown		Moisture , %	max. 15,0	ČSN 560512 ČSN 560512
Aroma	Natural, without stale, fungal or other foreign smell		Ash in the dry matter%	max. 5	
Flavor	Natural, without bitter, sours or other foreign flavor				
Pests	Without presence of pests in any stage				
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: This product was made from raw material which does not contains GMO					
AVERAGE NUTRITIONAL VALUES (in 100 g of the product)					
Energy value	1260 kJ / 302 kcal	Total Fat	7,8 g		
		Saturated Fat	1,0 g		
		Total Carbohydrate	17,3 g		
		Sugars	8,3 g		
		Protein	24,4 g		
		Salt	<0,01 g		
PACKAGING AND SUPPLY					
Type of packaging		Condition for storage and supply			
In sacks		The transport as well as the packaging meets all the hygiene requirements for foodstuffs			
		Weight of the packaging: 50 kg Sacks are sealed by stitching, sticking or tying			
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					
Labeling of the products in sacks is on the sticker:					
<ul style="list-style-type: none"> product name the trading name of the manufacture and address the best before day ingredients list the weight of product 					
ACCOMPANING DOCUMENTS OF THE PRODUCT					
Type of the document		Method od handing over			
Invoice and delivery note		By the driver together with the delivery			
Quality Certificate (on request)		By the driver together with the delivery			
					