

	<b>PRODUCT SPECIFICATION (SV)</b>	<b>SV 12</b>
Mlýny J. Voženílek, spol. s r.o. Průmyslová 107, 503 02 Předměřice n. L.	Product name: <b>PŘEDMĚŘICKÁ RYE BREAD DARK FLOUR</b>	Replacing: <b>SV 12</b> 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
Rye bread dark flour	Předměřická rye bread dark flour	Type: mill cereal product Category: flour Sub category: rye fine flour	T 930

### 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		
<b>Colour</b>	Fine white powder with a yellowish tint	<b>Moisture, %</b>	max. 15,0	ČSN 560512
<b>Aroma</b>	Typical flour aroma, without unpleasant odour	<b>Ash in the dry matter, %</b>	max. 1,10 min. 27,0	ČSN 560512
<b>Flavour</b>	Typical flour flavour, without bitter, sour or strange tang	<b>Wet gluten in the dry matter, %</b>		ČSN 560512
<b>Pests</b>	Without the presence of pests in any stage	<b>Granulation, %</b>		ČSN 560512
		under 257 µm	min. 96,0	
		under 206 µm	min. 75,0 min. 90	ČSN EN ISO 3093
		<b>Falling number, s</b>		

### FOOD SAFETY

<b>Mikrobiological requirements</b> Compliant with the Commission Regulation ES No. 2073/2005 (as amended by subsequent regulations)	<b>Chemical requirements:</b> compliant with the Commission Regulation ES No.1881/2006 (as amended by subsequent regulations)
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**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	1396 kJ / 330 kcal	Total Fat	1,1 g
		Saturated Fat	0,2 g
		Total Carbohydrate	68,0 g
		Sugars	2,0 g
		Fibre	9,0 g
		Protein	7,5 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 cistern 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 premises of the supplier and the customer:

- in clean flour silos
- in dry and clean areas, with good ventilation and the relative humidity up to 75%

**PRODUCT LABELING**

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

- |   |                               |                      |
|---|-------------------------------|----------------------|
| ▪ 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

