	<p style="text-align: center;">083765EU Durum wheat semolina fin 25 kg</p>	<p>Page: 1/4 Date: 04.07.2024 Ref:</p>
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01 General description

Durum wheat semolina of fine granulation, for several applications

02 Ingredients

Ingrediënt	%
Durum wheat semolina	100

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	15,00%	Max.	2h, 130°C	
Protein on DM (f5,7)	12,00%	Min.	Dumasmethod	
Ash content on DM	0,90%	Max.	4h, 900°C	
Granulation			Simon Lab sifter	Average figures
500µ	15,0%-25,0%	Min./Max.		
400µ	15,0%-25,0%	Min./Max.		
375µ	0,0%-10,0%	Min./Max.		
300µ	25,0%-45,0%	Min./Max.		
200µ	5,0%-15,0%	Min./Max.		
95µ	5,0%-15,0%	Min./Max.		
DV	0,0%-6,0%	Min./Max.		
Colour			Minolta	Average figures
L	78-83	Min./Max.		
a	-2-0	Min./Max.		
b	27	Min.		

04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	100000cfu/g	300000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	1000cfu/g	1500cfu/g	
Moulds	5	3	1000cfu/g	1500cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 600 ppb

Ochratoxine A: max. 3 ppb

Zearalenon: max. 75 ppb

HT2 & T2: max. 20 ppb

Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Ergot alkaloids : EU legislation 2023/0915 + all modifications

Pb: 0,2 ppm


Cd: EU legislation 2023/0915 + all modifications

Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

THIS DOCUMENT WILL NOT BE UPDATED

ALL INFORMATION IS CONSIDERED AS OWNED BY SOUBRY AND CAN NOT BE RELEASED WITHOUT
PERMISSION IN ADVANCE

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Attribute	Description
Colour	Typical yellow colour
Flavour	Typical cereal, without off-flavours
Odour	Typical cereal, without off-flavours
Texture	Firm

07 Nutritional information


Parameter	per 100g (average)
Energy (kjoules)	1456kJ
Energy (kcal)	343kcal
Fat	1,5g
Fat - of which Saturated	0,1g
Carbohydrates	70g
Carbohydrates - of which sugars	2,0g
Fibre	2,5g
Protein (Nx6,25)	11,2g
Salt	0,025g

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

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Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

10 Shelf Life

Un-opened: 9 months after production.

Remaining shelf-life upon delivery to be no less than 4 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
Remove stretch during storage. Do not stack.	

12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	seal
Lot code	Yes
Net weight	25000,000g
Ean-code	5410028837659
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	4,00
Number of layers	10
Units per pallet	40
Pallet height (mm)	7850
Pallet weight (pallet incl.) (KG)	1029

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation


We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72

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e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request