



Product specification
SCH EX Integral conc
Material No. 132231

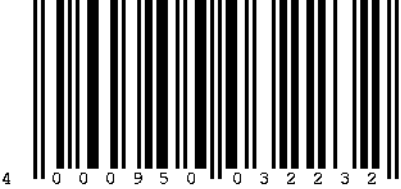
SchapfenMühle GmbH &
Co. KG
Franzenhauserweg 21
89081 Ulm-Jungingen
Tel. 0731 / 96746-0
Fax. 0731 / 96746-50

Product description

Trade name	Baking premix to produce wheat whole grain breads and rolls
Dosage	10 - 25 % on total flour quantity
Field of application	Baking premix to produce wheat whole grain breads and rolls, and for fibre enriched bakery products
Ingredients	<u>Wheat bran</u> , <u>barley malt</u> , <u>wheat protein</u> , <u>wheat germs</u> , <u>wheat sourdough</u> dried, vegetable oil (rapeseed) All emulsifiers in use are of vegetable origin. All oils and fats in use are of vegetable origin. All enzymes in use are of bacterial or fungal origin.
Pastry ingredients* according to recipe no.	

* according to Lebensmittelkennzeichnungsverordnung - LMKV

Packaging and labeling

Packaging	Paper bag with internal PE foil
Net quantity per unit	20 kg
Net weight per pallet	600 kg
Customs tariff number	1901 9099
EAN	

Storage

Storage conditions	max. 20 °C / max. 60%rH
Best before	364 Days
Remaining term	- Days

Nutrition facts

Nutritional value* / 100 g	Product	Pastry (Recipe no. .)
Energy (KJ/kcal)	1426/341	/
Fat (g)	8,0	
of which saturated (g)	0,6	
Carbohydrates (g)	30,7	
of which sugar (g)	4,8	
Dietary fiber (g)	24,1	
Protein (g)	24,4	
Salt (g)	< 0,1	

* Values can vary within natural realities

Microbiological criteria*

	Guidance level (KbE/g)	Critical level (KbE/g)
Aerob mesophilic germ count (30°C)	1x10 ⁶	---



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Enterobacteriaceae	1x10 ⁵	1x10 ⁶
<i>Escherichia coli</i>	1x10 ¹	1x10 ²
Coagulase-positive Staphylococci	1x10 ²	1x10 ³
<i>Bacillus cereus</i>	1x10 ²	1x10 ³
Spores of sulphate reducing Clostridia	1x10 ²	1x10 ³
Salmonella	---	n.d. / 25 g
Yeast	1x10 ³	---
Mould	1x10 ⁴	---

* Preamble for guidance levels and critical values of the German association for hygiene and microbiology within grain products Vers. 30.11.2007

Allergens*

Product contains:	Recipe		Cross contamination		Remarks
	Yes	No	Yes	No	
Cereals containing gluten (Wheat, Rye, Barley, Oat, Triticale, etc.)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Milk (incl. Lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio, Macadamia, Queensland)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide & Sulphites (< 10 mg/kg expressed as SO ₂)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

* according to EC Directives 2000/13, 2003/89, 2005/26, 2005/63, 2006/142

GMO

Vendor declaration according to the regulations (EG) No. 1829/2003 and No. 1830/2003
The subscriber verifies that this product is neither produced "off" nor "through" GMO in the means of the regulations (EG) No. 1829/2003 and No. 1830/2003, and that there is no evidence which could imply that this declaration is incorrect.
There is always the possibility of a cross contamination and product transference within the complex flow of goods during the food production (harvest, transport, off-site storage or other incidents beyond our sphere of influence). An exhaustive debarment of an unintended GMO contamination within natural goods, especially for the purpose of the label "ohne Gentechnik" (EGGenTDurchfG), cannot be guaranteed irrevocably.
The product complies with the requirements of the World Health Organisation (WHO) and all other legal requirements valid in the Federal Republic of Germany and the European Community. We confirm that the product at hand is fit for the human consumption. The SchapfenMühle GmbH & Co. KG is IFS Food accredited.

Electronically generated and valid without signature.



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SchapfenMühle GmbH & Co. KG
Abteilung Qualitätssicherung
Stand: Februar 2014