

# FARINE TRADITION BAGATELLE LABEL ROUGE T65

## Description

Flour produced by milling wheat CRC®. Label Rouge flour. Made in France with 100% French wheat

## Ingredient

**Wheat\*** flour

## Allergen

Ingredients above in bold and followed by \* are on the list of the 14 allergens that must be declared.

**Wheat\*** : cereal containing gluten

## Intended use

Bakery

## GMO

This product does not contain any GMO ingredients.

## Ionisation

Ingredients used to make this product have not been treated with ionising radiation.

## Physico-Chemical attributes

Humidity	<15%
Protein	>11.0%
Ash	0.62 to 0.75%
Hagberg	>280 sec
Alveograph W	>240
Alveograph P/L	0.6 to 0.9

## Accreditation and environmental health attributes

Compliant to Référentiel de reconnaissance® Groupe Bureau Veritas – Farines, sons et issues CRC® et Label Rouge

LA 11/04 and LA 22/01(Group Bureau Veritas standards on Flours and Brans from « Controlled Resources and Crops »CRC® and Label Rouge LA 11/04 and LA 22/01 (Red Tractor equivalent))

FT008H - UK

Independent miller & committed to serve artisan bakers

[www.foricher.com](http://www.foricher.com)



Updated on 01/02/2023

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## EAN Code

3760268611109 (paper bag of 1kg)

3760268613387 (paper bag of 5kg)

3760268611413 (paper bag of 25kg)

## Customs Code

1101001500

## Packaging

Paper bag of 1kg, 5kg and 25kg



## Conservation Shelf-life

6 months in its original packaging, kept in a dry and cool place (< 25°C max)

## Nutritional values per 100g

Energy	339 kcal
	1437 kJ
Fat	0.7 g
Of which saturates	0.2 g
Carbohydrates	69 g
Of which sugars	1.9 g
Fibres	4.3 g
Protein	11 g
Salt	< 0.01 g