

 Grands Moulins de Paris Groupe VIVESCIA	Product data sheet	Reference document : MQ-FT.GMP.001 EN V6
	PÂTISSIÈRE VIOLETTE 25KG	Validation date : 12/05/2026
		Product code GMP : 04894

Product description :

Name of the product: T45 fortified wheat flour for viennoiserie, pastry and cake.

Ingrédients : wheat flour, wheat gluten, calcium carbonate, iron, niacinamide, folic acid, thiamin

Organoleptic characteristics :

Aspect : Homogeneous powder

Color : White

Smell : Cereal

Recommended dosages and / or conditions of use :

Do not eat raw.

Caractéristiques physico-chimiques :

Criteria	Constraint	Value	Units	Method
Moisture	≤	15.5	%	NF EN ISO 712
Ashes	<	0.50	%dm	NF EN ISO 2171

These data may change depending on campaigns.

Nutrition declaration :

	Units	Average values / 100g
Energy	kJ	1413
	kcal	333
Fat	g	0.7
Of which saturates	g	0.2
Carbohydrate	g	67.5
Of which sugars	g	1.9
Fibre	g	4.1
Protein	g	12.1
Salt	g	0

These values are obtained by calculation.

Sanitary characteristics / Contaminants :

Microbiology :

Criteria	Threshold	Regulatory reference
Salmonella	Absence in 25g	Meet ANMF* recommendation N°25-117 of 22 August 2025 (*National French Millers Association)
Presumptive Bacillus cereus	1000 CFU/g	
E. coli Beta glucuronidase positive	100 CFU/g	

These analysis are performed as part of our monitoring plan, on a flour of the same technical quality

Filth test : < 50/50g Insects at all stages of development and fragments, mites and fragments
NFISO11050 / AOAC < 1/50g : Rodent hairs and their fragments

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Mycotoxins :	Comply with the regulation 2023/915 and its modifications
Heavy metals :	Comply with the regulation 2023/915 and its modifications
Pesticide :	Comply with the regulations EC 1107/2009, 396/2005 and their modifications
Ionizing radiation :	According to our suppliers declarations, the ingredients of this product have not been treated with ionizing radiation.
GMO :	According to the regulations EC 1829/2003 and 1830/2003, no specific labeling is required.

Packaging / Palletization :

Packaging : Paper bag + Polyethylene

Net weight at packaging : 25 Kg

Palletization : 36 bags per pallet

The identification of Grands Moulins de Paris products is defined as follows:

XXXXXXYYYY

- XXXXX: the first 5 digits define the product code.
- YYYY: the last 4 digits define the product palletisation method.

Storage conditions and shelf life :

Shelf life (Best before date): 12 months

Store sealed in a cool dry place. Close the bag tightly after each usage.

Product subject to drying. Drying can cause a slight variation in weight.

Diet :

Product according to halal definition according to general guidelines for the use of the term “halal” (CAC /GL-24-1997)

Suitable for vegetarians

Suitable for vegans

Security data

The product is a food ingredient and is not a hazardous substance as defined in Regulation (EC) No 1272/2008, Article 3 and Annex I, parts 2 to 5.

In view of the fact that this product does not represent a physical hazard, a health hazard or an environmental hazard and in view of the fact that this product does not come under a supplementary hazard class for the EU, Regulation (EC) No 1272/2008 does not apply to this product. This means that a safety data sheet is not mandatory.

Regulation :

This product is compliant with the regulations of the countries of the European Union / European Free Trade Association. For distribution in another country, an application must be made to Grands Moulins de Paris SA; Grands Moulins de Paris SA cannot be held liable if the product has been marketed in a country for which Grands Moulins de Paris SA has not certified its regulatory compliance.

Contact :

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