

1. Definition	WHEAT FLOUR 70% DYNATO PROFESIONAL is stable foodstuff. It is made from wheat after cleaning through mechanical break-up. The flour is milled from an appropriate species and kind of wheat appropriately in healthy and clean way as defined by the effective legal regulations concerning food.
2. Description	White fine powder free of abnormal flavors and odors
3. Ingredient list	Wheat flour Type 500, Flour Treatment Agent: L- Ascorbic Acid (E330), Enzymes;
4. Ready product characteristics	• Organoleptic evaluations: – color: white and cream coloured; – odor : typical for wheat flour , without strange smell; – test: specific , without bitter or acid test ; – crunch: not founded; • Physical and chemical properties: – Moisture, % max 14.5 for the period 01 April to 01 October and max 15.0 for the period 02 October to 31 March ; – Total ash content, % – max 0.55; – Wet gluten , % min 26.0; – Fineness of milling over silk sieve №VIII /180 µm/ in % – max 1.0; over silk sieve №IX /150 µm/ in % – max 8.0; – Metal bodies – no present ; • Rheological parameters: Alveograph W – 170 - 200 P/L – 0.6 - 0.9 Farinograph W.A. – 58.0% – 60.0 % • Toxicological specifications – Heavy metals, mg/kg, Cadmium – max 0.1, Lead – max 0.2; • Micotoxins, µg/kg.: Aflatoxins B₁ – max 2.0; Aflatoxins B₁+B₂+G₁+G₂ – max 4.0; Ochratoxins A– max 3.0; Zearalenon - max 75; Desoxinivalenol- max 750; • Microbiological specification – TPC, cfu/ g - <10⁵

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	– Salmonella spp., cfu/ 25 g - Absence – E. coli, cfu/ g- <10 – Faecal Coliforms, cfu/gr <10 – Yeast – moulds, cfu/ g - <3x10³ • Other Contaminants WHEAT FLOUR 70% DYNATO PROFESIONAL is free from insects, parasites and other microorganisms that may represent hazard to health.
5. Purpose of product	For preparation of dough of used in the production of bakery products;
6. Packaging	Double layers paper bags - 25 kg;
7. Expiry date and storage recommendation	8 months; In a cool and dry place;
8. Object of realization	Manufactures and trade;
9. Suitable for consumption	Don't be used by peoples with gluten's allergen;
10.GMO	Does not contain any material of GMO origin
11. Label's information	• Name of products – WHEAT FLOUR 70% DYNATO PROFESIONAL; • Producer – GoodMills Bulgaria EOOD, Sofia; • Ingredients : Wheat flour Type 500, Flour Treatment Agent: L-Ascorbic Acid (E330), Enzymes; • Weigh net – 25 kg; • Best before – 8 months in a cool and dry place; • Storage recommendation; • Batch number.
12. Legislation	EU-1830/2003 of 22/9/2003 on GMO traceability and labeling Codex Alimentarius EU- 852/2004 of the european parliament on the hygiene of foodstuffs EU- 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC EU- 2073/2005of 15 November 2005 on microbiological criteria for foodstuffs

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	EU - 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs EU- 401/2006 of 23 February 2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs	