

Product description

Description	Semolina is produced from wheat intended for human consumption according to EU hygiene requirements. Wheat varieties used in the production are registered in the official list of the EU (not genetically modified) and purchased from approved suppliers.
Production description	Cleaning, hulling, screening, separation of metal, packing.
Ingredients	100% semolina
Colour	White-yellow
Odour	Typical for semolina, not moulded or other not specific smell.
Flavour	Typical for semolina, free from abnormal flavours.
Texture	Free flowing

Others specs

Flow and Purity	Semolina is free flowing without extraneous impurities.
GMO Status	Not to label according to current food law regulation (EC) 1829/2003 and 1830/2003 with valid changes to legal acts.
Allergens	The product contains: Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

Our certificates



Technical parameters

Moisture	≤15,0 %
Stored grain pests	Not allowed

Microbiological parameters

Total plate count	≤100000 cfu/g
Yeast	≤1000 cfu/g
Mould	≤1000 cfu/g
B. cereus	≤1000 cfu/g
S. Aureus	≤100 cfu/g
Total enterobacteria count	≤ 100 cfu/g
E. coli	≤10 cfu/g
Salmonella spp. 25g	Negative cfu/g

Mycotoxins, heavy metals, pesticides

Aflatoxin B ₁	max 2,0 µg/kg
Aflatoxin B ₁ +B ₂ +G ₁ +G ₂	max 4,0 µg/kg
Ochratoxin A	max 3,0 µg/kg
Deoxynivalenol (DON)	max 750 µg/kg
Zearalenone	max 75 µg/kg
Lead	max 0,2 mg/kg
Cadmium	max 0,1 mg/kg

Product complies with Comission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 with valid changes to the legal act.

Product complies with EC Regulation 396/2005 on max residue levels of pesticides with valid changes to the legal act.