



## PRODUCT SPECIFICATION :

### 1. SUPPLIER DATA

Internal supplier number Paniflower :

Name : *Mühle Kottmann GmbH&Co.KG*  
Street + number : *Brückenstrasse 2-6*  
Postcode / city : *41515*  
Country : *Grevenbroich*

Phone number : *+49(0)2181 22 79 0*  
Fax number : *+49(0)2181 22 79 40*

E-mail : [info@muehle-kottmann.de](mailto:info@muehle-kottmann.de)  
Website : [www.muehle-kottmann.de](http://www.muehle-kottmann.de)

Sales contact

→ Name : *Jacqueline Rütten*  
→ E-mail : [j.ruetten@muehle-kottmann.de](mailto:j.ruetten@muehle-kottmann.de)  
→ Phone number : *+49(0)2181 22 79 19*

Quality / R&D contact

→ Name : *Karl Heinz Kaisers / Tatjana Ziegenhardt*  
→ E-mail : [k.h.kaisers@muehle-kottmann.de](mailto:k.h.kaisers@muehle-kottmann.de)  
[t.ziegenhardt@muehle-kottmann.de](mailto:t.ziegenhardt@muehle-kottmann.de)

→ Phone number : *+49(0)2181 22 79 49 / +49(0)2181 22 79 46*

Logistics contact

→ Name : *s.o. sales contact*  
→ E-mail :  
→ Phone number :

Emergency contact (24/24h, 7/7d)

→ Name : *Michael Kottmann / Birgit Kottmann*  
→ Phone number: : *+49163 20 54 711 / 717*

GFSI-Certificate : yes  no

If yes: Type: IFS Food Version 7  
Valid until: 15.06.2024

Other certificates?  
Halal  
Kosher  
Organic  
QS

Riskplaza-certificate : yes  no   
Valid until:

*Please send us your certificates.*



## PRODUCT SPECIFICATION :

### 2. MANUFACTURER DATA

Name : *s.o. Supplier Data*  
Country :

GFSI-Certificate : yes  no   
If yes: Type: Valid until:

Other certificates?

*Please provide us with these certificates*

### 3. PRODUCT DATA

Product description : *Dinkelvollkornmehl 85/15 ohne Asco.*

Article number : *10305031041*

Paniflower internal number : *5247*

Packaging size (bag or box) : *25 kg*

Pallet : *H1 (PVC)*  
*1200 x 800 x 160 (l x w x h, loaded)*  
*10 layers, 3 bags/layer, 30 bags/pallet*

Minimum order size : *1 Palette* Lead time : *10 Days*

Does the packaging comply with Regulation 1935/2004? yes  no

*Please send us the Certificate of Conformity of the packaging*



## PRODUCT SPECIFICATION :

### 4. LIST OF INGREDIENTS

Ingredients according to diminishing quantity	%	Technological auxiliary material	Origin raw material	Country of origin raw material	E-number
<i>spelt flour</i>	85	yes <input type="checkbox"/> no <input checked="" type="checkbox"/> ? <input type="checkbox"/>	<i>EU</i>	<i>EU</i>	
<i>spelt bran</i>	15	yes <input type="checkbox"/> no <input checked="" type="checkbox"/> ? <input type="checkbox"/>	<i>EU</i>	<i>EU</i>	
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			
		yes <input type="checkbox"/> no <input type="checkbox"/> ? <input type="checkbox"/>			

### 5. PHYSICAL PROPERTIES

Product texture : *clean, fine grained, natural wittish powder with whole wheat share*  
Colour : *light beige*  
Odour/taste : *fresh, native*

Particle size  
→ < 100 µm : %  
→ 100 – 250 µm : %  
→ 250 – 500 µm : %  
→ > 500 µm : %



## PRODUCT SPECIFICATION :

### 6. NUTRITIONAL VALUE INFORMATION (on 100 g)

Applicable                      yes     no

<b>Energy</b>	1407	kJ	336	kcal
<b>Total fat</b>	1,8	g		
Of which				
<i>Saturates</i>	0,3	g		
<i>Mono-unsaturates</i>	0,3	g		
<i>Polyunsaturates</i>	0,9	g		
<b>Carbohydrate</b>	61,2	g		
Of which				
<i>sugars</i>	0,9	g		
<i>Starch</i>	61,2	g		
<b>Fibre</b>	9,9	g		
<b>Protein (Nx6.25)</b>	12,9	g		
Of which				
<i>vegetable</i>	Yes			
<i>animal</i>	No			
<b>Salt</b>	<0,01	g		
<b>Moisture</b>	<15	%		
<b>Ash</b>	1,7-2,1	%		

### 7. FOOD SAFETY

Vermin prevention            :    yes             no  ?   
Glass breakage procedure   :    yes             no  ?   
Metal detection              :    yes             no  ?

Metal standards

  → Fe                         :    1,5                    mm  
  → Non – Fe                 :    2,5                    mm  
  → stainless steel         :    2,0                    mm

Magnets                      :    yes

Is your product sieved?      yes             no  ?   
If so, what is the smallest mesh width ?    6 mm

The delivered goods are free from foreign bodies ( glass, plastic, dust, wood, insects, hair,...) and chemicals ( residue of sanitizers/disinfectants)  
    yes     no

If you have any comments please note this under heading 13.



## PRODUCT SPECIFICATION :

### 8. **PRODUCT CHECKS**

#### Physical risks

How is the absence of toxic weed seeds secured?

*n.a. no seeds are used in production*

#### Microbiological risks

Describe briefly how microbiological hazards are secured?

*Physical and sensory control by in-house laboratory, weekly analyses by external laboratory, participation in European grain monitoring*

#### Specific microbiological risks

Risk	Real hazard		Yes: Hazard assurance (method of analysis, frequency of analysis, etc,...) No: why no real hazard
	yes	no	
Total germ count	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Yeasts and moulds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Enterobactereacea	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Coliforms	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Pathogenic E. coli	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Bacillus spp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>investigation after DGHM</i>
Clostridium perfringens	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Others:.	<input type="checkbox"/>	<input type="checkbox"/>	



## PRODUCT SPECIFICATION :

### Chemical risks

Describe briefly how chemical hazards (heavy metals, residues of pesticides and mycotoxins) are secured?

*weekly analyses by external laboratory, participation in European grain monitoring 4 times a year*

### Specific chemical risks

Risk	Real hazard		Yes: Hazard assurance (method of analysis, frequency of analysis, etc,...) No: why no real hazard
	yes	no	
1. Heavy metals			
→ arsenic	<input checked="" type="checkbox"/>	<input type="checkbox"/>	DIN EN 15763 : 2010-04 – EGM 4 times a year
→ lead	<input checked="" type="checkbox"/>	<input type="checkbox"/>	DIN EN 15763 : 2010-04 – EGM 4 times a year
→ mercury	<input checked="" type="checkbox"/>	<input type="checkbox"/>	DIN EN 15763 : 2010-04 – EGM 4 times a year
→ cadmium	<input checked="" type="checkbox"/>	<input type="checkbox"/>	DIN EN 15763 : 2010-04 – EGM 4 times a year
2. Pesticides	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
3. Mycotoxins			
→ Ochratoxin A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ Aflatoxin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ DON (deoxynivalenol)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ T-2 HT-2 toxin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ Zearalenon	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ Ergot sclerotia	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ Ergot alkaloids	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2.0.0.0.-LCMSMS:2018-08 – EGM 4 times a year
→ Fumonisin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
→ Nivalenol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
4. Iodine content too high	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
5. Patuline	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
6. Coumarin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
7. PAHs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
8. Radioactivity	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
9. Morphine content too high	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
10. Pyrrolizidine alkaloids	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
11. Safrole	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
12. Illegal dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
13. Biologically Active Principles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
14. Perchlorate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
15. Hydrocyanic acid / Prussic acid (Cyanogenic glycosides)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
16. Erucic acid	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
17. PFAS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>
18. Delta-9-tetrahydrocannabinol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>why no real hazard</i>

We would like to receive an analysis of the microbiological and chemical parameters once a year.



**PANIFLOWER**  
Supporting Premium Bakers

FORM: 06.00/01/05  
Ed: 02/22  
Print date: 14/07/23  
Page: 7 van 10

## PRODUCT SPECIFICATION :

Can you provide us with annual analysis results ? yes  no



## PRODUCT SPECIFICATION :

### 9. GMO

Please provide statement.

*The product is a grinding product from germinable, healthy, genetically not manipulated and not radiated grain. The product meets all current requirements of the German and European Food Legislation.*

### 10. STORAGE AND SHELF LIFE

Batch identification coding	: Charge: z.B. 010209: 01=Day of packing 02=Februar, Month of packing; 09=2009, year of packing
Shelf Life - coding	: <i>dd/mm/yyyy</i>
Product information displayed on packaging	:
Type of packaging materials used	: <i>paperbags</i>
Product shelf life	: <i>12 month</i>
Minimum shelf life upon delivery	: <i>9 month</i>
Recommended storage conditions	: Cool (<20C°), dry (< 65% AIDA humidity), dark
Other	:

### 11. ALLERGENS AND SUITABILITY

Is the product fit for vegetarians ? Free from animal and fish products and derivatives, except for honey, eggs and milk products	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Can the product be said to be Kosher ? If yes, is it Kosher certified	yes <input checked="" type="checkbox"/> yes <input checked="" type="checkbox"/>	no <input type="checkbox"/> no <input type="checkbox"/>
Can the product be said to be Halal ? If yes, is it Halal certified?	yes <input checked="" type="checkbox"/> yes <input checked="" type="checkbox"/>	no <input type="checkbox"/> no <input type="checkbox"/>
Has the product been exposed to radiation?	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Are there any target groups or applications where the product should not be used for? If yes, Which target groups or applications	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>

Please fill in the enclosed allergen list.





## PRODUCT SPECIFICATION :

Please indicate :        + = present / - = absent / ? = possibly present

### LEGAL ALLERGENS (EU 1169/2011)

		Present		
		in the product	On the same production line	in production area
1	Cereals containing gluten and products thereof:			
	• Wheat	-	+	+
	• Spelt	+	+	+
	• Khorasan wheat (Kamut)	-	-	-
	• Rye	-	+	+
	• Barley	-	-	+
	• Oats	-	-	+
2	Crustaceans and products thereof	-	-	-
3	Eggs and products thereof	-	-	-
4	Fish and products thereof	-	-	-
5	Peanuts and products thereof	-	-	-
6	Soybeans and products thereof	-	-	-
7	Milk (including lactose) and products thereof	-	-	-
8	Nuts and products thereof	-	-	-
9	Celery and products thereof	-	-	-
10	Mustard and products thereof	-	-	?
11	Sesame seeds and products thereof	-	-	-
12	Sulphur dioxide and sulphites (> 10 mg/kg SO <sub>2</sub> or > 10 mg/l SO <sub>2</sub> )	-	-	?
13	Lupin and products thereof	-	-	?
14	Molluscs and products thereof	-	-	-

If an allergen is present on the same production line, what measures will be taken to avoid cross-contamination?

*It is exclusively the allergen gluten, therefore special measures to avoid it are not necessary.*



## PRODUCT SPECIFICATION :

### **12. TRACEABILITY**

Are you capable of guaranteeing traceability from raw material to end product ?      yes  no

If you are a trader, is your producer capable of guaranteeing traceability from raw material to end product ?      yes  no

Which code/data is your traceability procedure based on and where can we find these details ?

*Charge + Best before date*

### **13. REMARKS**

### **14. AGREEMENT**

Supplier	: <i>Mühle Kottmann GmbH&amp;Co.KG</i>	Supplier	: Paniflower N.V.
Completed by	: <i>Quality department</i>	Completed by	: Quality department
Job title	: <i>QMB</i>	Job title	:
Date	: <i>30.06.2023</i>	Date	:
Signature	: <i>i.A. Tatjana Ziegenhardt</i>	Signature	: