



HEMECRAFT® Create 765 flour

HEMECRAFT® Create 765 is a flour derived from wheat.

Label Declaration Recommendation

Wheat Flour

EU Classification

Food Ingredient

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life:

12 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data:

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>		12.0	%
Brookfield Viscosity	3000		cP

Physical Appearance

	Typical
Colour	white /creamy
Form	fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	per g
Salmonella	negative	per 25g

Additional Information

Contaminants: Complies with Regulation (EC) 1881/2006, as amended

Pesticides: Complies with Regulation (EC) 396/2005, as amended

Kosher Certificate Yes

Halal Certificate Yes

Allergens Made from wheat- contains gluten (Regulation (EU) 1169/2011)

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1535	kJ
	367	kcal
Fat	1.1	g
of which saturates	0.19	g
Carbohydrates	75.4	g
of which sugar	0	g
Fibre	4.3	g
Protein	10.5	g
Salt	0.38	g

Heavy Metals

	Typical	Unit
Arsenic	0.1	ppm
Lead	0.1	ppm
Cadmium	0.03	ppm
Mercury	0.03	ppm



This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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