

PRODUCT:	Soft wheat flour – line 1-5 Kg DENTI FSD our code 00 FRESH PASTA
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CHEMICAL RHEOLOGICAL FEATURES	
Humidity	Max 15.5%
Ash	Max 0.42
Dry gluten	Min. 7.0
Protein (N x 5,7)	Min. 9
Falling number	Min 250
Alveograph W	200-220
Alveograph P/L	0.50-0.90
Granulometry: refuse 180 um	6.5 %
Refuse 160 um	7.3 %
refuse 140um	12.6 %
refuse 125 um	30.4 %
Refuse 90um	17.0 %
residual 90 um	26.2 %
Black tips	Max 10dmq
Bran tipes	Max 80 dmq

MICROBIOLOGICAL FEATURES	
Total bacterial	100.000 Ufc/g
Total coliforms	500 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	100 ufc/g
Mold/ Yeast	1.000 Ufc/g

CHEMICAL- BIOLOGICAL POLLUTANTS	
Pesticides	Within limits provided for by existing legislative provisions and subsequesnt amendments
Mycotoxins	Whitin the limits law, down in Circular (EC) n ° 1881/2006 dated 19/12/2006 the Ministry of Health and next Changes.
Heavy metals	In the prescribed limits by Reg. Cee/Ue n.466, 08/03/2001
Filth test	insect fragments of 25/ 50 g.
Allergen	Gluten, may contain traces of soy

ORGANOLAPTIC CHARATTERISTICS	
Apparance	Power
Color	White/vory, uniform
Smell	There aren't unpleasent smell, they don't have differents smell

PACKAGING DETAILS	
Type of packaging	Paper bags
Net weight	Paper bags 1-5 Kg
Informations	On bag are specified behalf of flour, batch production and expiry date
Storage condicions	fresh , dry place
TMC expiry date	12 months in paper bags

AVERANGE VALUES PER 100 g of flour	
Energy	348kcal 1486 kJ
Fat	g 1,5
Of which saturates	g 0,28
Carbohydrate	g 71
Of which sugar	g 1,9
Fibre	g 2,0
Protein	g 9.5 min
Salt	g 0,005

