



PRODUCT:	Soft wheat flour-pastry line our code: 00 Puff Pastry
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	WINTER	SUMMER
Humidity	13.5-15,50%	13.5-15,50%
Ash	0.55%	0.55%
Dry gluten	10.5-11.0%	10.0 10.5%
Protein (N x 5,7)	Min.13.5	Min.13.0
Falling number	Min 290	Min 290
Alveograph W	330-350	300-320
Alveograph P/L	0.55-0.65	0.60-0.70
Water Absorption	Min. 57-58%	Min. 57-58%
Shearing time	Min. 14'-16'	Min. 16'-18'

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 subsequent amendments
Mycotoxins	Within 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

ORGANOLAP TIC 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 / bulk
Net weight	Paper bags 25 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 – 6 months in bulk

AVERAGE VALUES PER 100 g of flour

Energy	340kcal 1423 kJ
Fat	g 0,7
Of which saturates	g 0
Carbohydrate	g 77,3
Of which sugar	g 1,7
Fibre	g 2,2
Protein	g 10,5 min
Salt	g 0,003

