

PRODUCT:	SOFT WHEAT FLOUR MIXTURE –INFIBRA LINE OUR CODE INFIBRA +
INGREDIENTS:	Soft wheat flour, toasted soft wheat bran, toasted soft wheat germ

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max 15,50%
Dry gluten	Min. 10.0 %
Protein (N x 5,7)	Min.12.0
Alveograph W	W 350, P/L 0.70
Falling number	Min 280
Ash	1.3-1.7

MICROBIOLOGICAL FEATURES

Total bacterial	100.000 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 30/ 50 g.
Allergen	Gluten, may contain traces of soy

ORGANOLAPTIC CHARATTERISTICS

Apparance	Power
Color	Light brown with bran tips
Smell	There aren't unpleasent smell, they don't have differents smell

PACKAGING DETAILS

Type of packaging	Paper bags
Net weight	Paper bags 1 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

AVERAGE VALUES PER 100 g of flour

Energy	1490 Kj/ 356 kcal
Fat	2.6g
Of which saturates	0.5g
Carbohydrate	69g
Of which sugar	0.7g
Fibre	8.9g
Protein	14g
Salt	0g

