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| PRODUCT: | Soft wheat flour-pastry line our code: 00 Cakes and fried sweet |
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CHEMICAL RHEOLOGICAL FEATURES

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|-------------------|-------------|
| Humidity | 13.5- 15.5% |
| Ash | 0.40% |
| Dry gluten | 8.5-9.2% |
| Protein (N x 5,7) | Min. 10.5 |
| Falling number | Min 350 |
| Alveograph W | 270-300 |
| Alveograph P/L | 0.80-1.2 |
| Water Absorption | 13.5- 15.5% |
| Shearing time | 0.40% |

MICROBIOLOGICAL FEATURES

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|--------------------------|---------------|
| 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

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| 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 |

ORGANOLAPTIC CHARACTERISTICS

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| Apparance | Power |
| Color | White/ivory, uniform |
| Smell | There aren't unpleasant smell, they don't have different smell |

PACKAGING DETAILS

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|--------------------|--|
| 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 conditions | fresh , dry place |
| TMC expiry date | 12 months in paper bags – 6 months in bulk |

AVERAGE VALUES PER 100 g of flour

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|--------------------|-----------------|
| 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 |

