



PRODUCT:	Soft wheat flour-pastry line our code: "00" Leavend product
----------	---

	WINTER	SUMMER
Humidity	13.5-15,50%	13.5-15,50%
Ash	0.55%	0.55%
Dry gluten	12.0-12.5%	13.0-13.5%
Protein (N x 5,7)	Min.14.0	Min.14.0
Falling number	290-390	290-390
Alveograph W	400-430	400-430
Alveograph P/L	0.60-0.70	0.65-0.75
Water Absorption	Min. 58-59%	Min. 60%
Shearing time	Min. 18'-20'	Min. 20'-22'

#### MICROBIOLOGICAL FEATURES

Total bacterial	100.000 Ufc/g
E.Coli	10 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 30/ 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 / 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	1423 kJ /340kcal
Fat	0,7g
Of which saturates	0g
Carbohydrate	77g
Of which sugar	1,7g
Fibre	2,2g
Protein	11g
Salt	0g

