



PRODUCT:	Soft wheat flour-pastry line our code: "00" Short crust
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CHEMICAL RHEOLOGICAL FEATURES

Humidity	13.5- 15.5%
Ash	0.55%
Dry gluten	7.5-7.8
Protein (N x 5,7)	Min. 9.5
Falling number	Min 350
Alveograph W	140-160
Alveograph P/L	0.70-0.80

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	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	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 condictions	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

