

TECHNICAL DATA SHEET (3.5)		Vers.05 03/2023
PRODUCT	SOFT WHEAT FLOUR TYPE "0" BLEU	
Ingredients	Soft wheat flour type "0"	
Intended use	Used for bread making, cookies and for all the products requiring chemical yeast employment in the recipe. Direct dough 20/50 minutes: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.	
Packaging	25 Kg Multilayer paper bag with valve and polyethylene for food.	
Batch and EAN13 code	Printend on each bag.	
Shelf life	Best before 6 months from production date.	
Allergens	Gluten.	
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight.	

NUTRITIONAL INFORMATION (Average values for 100g of edible product)				
Parameter	Value	Tolerance	U.M.	
EDIBLE PRODUCT	100			
ENERGY	341		Kcal	
WATER	15.5	max	g	
CARBOHYDRATES	72.5	min	g	
PROTEINS	11.0	min	g	
FATS	1.0	max	g	

CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS							
	Parameter	Value	Tolerance	U.M.	References to the legislation		
CHEMICAL	Moisture	15.5	max	%	I.S.O. 712 - D.M. 27/05/85 – ICC 110 – AACC44.15.02		
	Ash	0.65	max	% S.S.	UNI .ISO 2171		
	Proteins (N*5.70)	11.0	min	% S.S.	D.M. 23/07/94		
	Moist Gluten	9	min	% S.S.	ICC n.137/1		
	Falling number	300	± 50	Sec.	ISO 3093:1974		
RHEOLOGICAL	Chopin's Alveograph	P/L	0.50	± 0.20	AACC 54-30A, ICC 121, ISO 27971 ISO 5530 – 1 del 1997		
		W	180	± 20		(J*10 <sup>-4</sup> )	
	Brabender Etnsograph	Energy	70	min		Cm2	
		Extensibility	160	min		mm	
	Brabender Farinograph	Absorption H <sub>2</sub> O	53.5	min		%	ISO 5530 – 1 del 1997
		Stability	4.5	min		m	
MICROBIOLOGICAL	Filth test	Insects Fragments	25	max	n°/ 50 g	G.U.18/8/94 ; D.M. 12/01/99 suppl. 5	
		Mouse fur	Absent	max	n°/ 50 g		
	Total Bacterial Count	10 <sup>6</sup>	max	(UFC/g)	ISO 4832:2006 ; M .U. 952/1:01		
	Total Coliform	<500	max	(UFC/g)			
	Faecal Coliform	<500	max	(UFC/g)			
	Escherichia Coli	<500	max	(UFC/g)		M .U. 1185:00	
	Staphilococcus Aureus	10	max	(UFC/g)	ISO 6888 – 01/02/2000		
	Yeast and Moulds	5000	max	(UFC/g)	ISO21527-2:2008		
	Salmonelle	Absent	max	(25/g)	ISO 6579 / 1993		
	MYCOTOXI	Aflotoxins (B1/B2/G1/G2)	4	max	µg/Kg	Reg. CE 1881/2006	
Aflotoxin B1		2	max	µg/Kg			
Ochratoxin A		3	max	µg/Kg			
Deoxynivalenol DON)		750	max	µg/Kg			
Zearaleone		75	max	µg/Kg			
META	Lead	0.2	max	mg/Kg	Dir. 08/03/2001		
	Cadmium	0.1	max	mg/Kg			
Other Contaminants		Within legal limits			D.M. 27/08/2004 e succ.int. e mod.; UNI-ISO 12393		
Others Legislation References		Reg. CE n. 852/2004 e succ.int. e mod.; Reg. CE n. 178/2002					

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