

TECHNICAL DATA SHEET (3.4)		Vers.05 03/2023
PRODUCT	SOFT WHEAT FLOUR TYPE "00" GIALLA	
Ingredients	Soft wheat flour type "00"	
Intended use	Used for bread rolls, small size special bread, puff pastry and biga's refresh. Both direct and indirect long-rising dough (18 hours) with great performance in cold technology: 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	Printed 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	340		Kcal	
WATER	15.5	max	g	
CARBOHYDRATES	71.5	min	g	
PROTEINS	14	min	g	
FATS	0,5	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	0.55	max	% S.S.	UNI .ISO 2171		
	Proteins (N*5.70)	14	min	% S.S.	D.M. 23/07/94		
	Moist Gluten	12.5	min	% S.S.	ICC n.137/1		
	Falling number	350	± 50	Sec.	ISO 3093:1974		
RHEOLOGICAL	Chopin's Alveograph	P/L	0.50	± 0.20	AACC 54-30A, ICC 121, ISO 27971		
		W	340	± 30		(J*10 <sup>-4</sup> )	
	Brabender Extensograph	Energy	140	min		Cm2	ISO 5530 – 1 del 1997
		Extensibility	190	min		mm	
	Brabender Farinograph	Absorption H <sub>2</sub> O	57.0	min		%	ISO 5530 – 1 del 1997
	Stability	13	min	m			
MICROBIOLOGICAL	Filt 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		
	MYCOTOXINS	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					