

**TECHNICAL DATA SHEET (3.1)**

Vers.05 04/2023

<b>PRODUCT</b>	<b>SOFT WHEAT FLOUR TYPE "00" ROSSA</b>
<b>Ingredients</b>	Soft wheat flour type"00"
<b>Intended use</b>	Used for bread making and for all the products requiring chemical yeast employment in the recipe. Direct dough 2-4 hours with T° C 24±3: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.
<b>Packaging</b>	1 kg- 5 Kg - 25Kg Multilayer paper bag with valve and polyethylene for food.
<b>Batch and EAN13 code</b>	Printed on each bag.
<b>Shelf life</b>	Best before 6 months from production date
<b>Allergens</b>	Gluten
<b>Storage</b>	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	75	min	g
PROTEINS	11	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)	11	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	10	min	% S.S.	ICC n.137/1	
	Falling number	300	± 50	Sec.	ISO 3093:1974	
E RHEOLOGICAL	Chopin's Alveograph	P/L	0.50	± 0.20	AACC 54-30A, ICC 121, ISO 27971	
		W	240	± 20		(J*10 <sup>-4</sup> )
	Brabender Extensograph	Energy	80	min	Cm2	ISO 5530 – 1 del 1997
		Extensibility	160	min	mm	
	Brabender Farinograph	Absorption H <sub>2</sub> O	55	min	%	ISO 5530 – 1 del 1997
Stability		6	min	m		
MICROBIOLOGICAL	Filtth 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
Aflatoxin 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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