

| TECHNICAL DATA SHEET (3.3) | | Vers.05 03/2023 |
|----------------------------|--|-----------------|
| PRODUCT | SOFT WHEAT FLOUR TYPE "00" VERDE | |
| Ingredients | Soft wheat flour type "00" | |
| Intended use | Used for every kind of bread, sandwiches, french bread, ciabatta bread 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 code | 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 od edible product) | | | | |
|---|-------|-----------|------|--|
| Parameter | Value | Tolerance | U.M. | |
| EDIBLE PRODUCT | 100 | | | |
| ENERGY | 340 | | Kcal | |
| WATER | 15.5 | max | g | |
| CARBOHYDRATES | 72.0 | min | g | |
| PROTEINS | 13 | 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) | 13 | min | % S.S. | D.M. 23/07/94 | |
| | Moist gluten | 12 | min | % S.S. | ICC n.137/1 | |
| | Falling number | 340 | ± 50 | Sec. | ISO 3093:1974 | |
| RHEOLOGICA | Chopin's Alveograph | P/L | 0.50 | ± 0.20 | AACC 54-30A, ICC 121, ISO 27971 | |
| | | W | 280 | ± 20 | | (J*10 ⁻⁴) |
| | Brabender Exstensograph | Energy | 130 | min | Cm2 | ISO 5530 – 1 del 1997 |
| | | Extensibility | 180 | min | mm | |
| | Brabender Farinograph | Absorption H ₂ O | 56.5 | min | % | ISO 5530 – 1 del 1997 |
| | Stability | 10 | 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 ⁶ | max | (UFC/g) | | |
| | Total Coliform | <500 | max | (UFC/g) | ISO 4832:2006 ; M .U. 952/1:01 | |
| | 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 | | |
| OGM | NO OGM | | | | | |