

TECHNICAL DATA SHEET		Vers.01 10/2023
PRODUCT	REGINELLA ANTICA MACINA L'ORO D'IRPINIA	
Ingredients	Soft Wheat Flour Type 2	
Intended Use	Used to realise different kind of pizzas, thin, crispy and aereted pizza. Used for fast direct and indirect dough, and for long-rising dough. Rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.	
Packaging	12,5 kg Multilayer paper bag with valve and polyethylene for food.	
Batch and EAN13 code	Printed on each bag	
Shelf life	Best before 7 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	359		Kcal	
WATER	15	max	g	
CARBOHYDRATES	72	min	g	
PROTEINS	14	min	g	
FATS	0,0	max	g	

CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS						
	Parameter	Value	Tolerance	U.M.	References to the legislation	
CHEMICA	Moisture	15	max	%	I.S.O. 712 - D.M. 27/05/85 – ICC 110 – AACC44.15.02	
	Ash	0.80	max	% S.S.	UNI .ISO 2171	
	Proteins (N*5.70)	14	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	12	min	% S.S.	ICC n.137/1	
	Falling number	350	± 50	Sec.	ISO 3093:1974	
RHEOLOGIC	Chopin's Alveograph	P/L	0.70	± 0.20	AACC 54-30A, ICC 121, ISO 27971	
		W	350	± 40		(J*10 ⁻⁴)
	Brabender Extensograph	Energy	150	min	Cm2	ISO 5530 – 1 del 1997
		Extensibility	200	min	mm	
	Brabender Farinograph	Absorption H ₂ O	62.5	min	%	ISO 5530 – 1 del 1997
		Stability	14	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)	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				

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