

TECHNICAL DATA SHEET (3.16)

Vers.05 04/2023

PRODUCT	WHOLE WHEAT FLOUR “ANTICA MACINA”
Ingredients	Whole wheat flour
Intended use	Whole wheat flour enriched by the Auleurone, the top layer whear, obtained by the mixture of selected and dehusked grains, in order to ensure health and hygiene standards. Used to realise leavened and not-leavened bakery products capable of absorbing high water percentages keeping the same stability. Direct rising dough 2-4 hours T °C 24±3: 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 of edible product)

Parameter	Value	Tolerance	U.M.
EDIBLE PRODUCT	100		
ENERGY	319		Kcal
WATER	15.5	max	g
CARBOHYDRATES	70.5	min	g
PROTEINS	12.5	min	g
FATS	2.0	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	1.70	max	% S.S.	UNI .ISO 2171	
	Proteins (N*5.70)	12.5	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	10.0	min	% S.S.	ICC n.137/1	
	Falling number	300	± 50	Sec.	ISO 3093:1974	
RHEOLOGICAL	Chopin's Alveograph	P/L	1.50	± 0.50	AACC 54-30A, ICC 121, ISO 27971	
		W	240	± 20		(J*10 ⁻⁴)
	Brabender Extensograph	Energy	/	min	%	ISO 5530 – 1 del 1997
		Extensibility	/	min	m	
	Brabender Farinograph	Absorption H ₂ O	60	min	%	ISO 5530 – 1 del 1997
	Stability	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 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	
	META MYCOTOXIN	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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