

TECHNICAL DATA SHEET (3.2)		Vers.05 03/2023
PRODUCT	CLASSICA PIZZERIA	
Ingredients	Soft wheat flour "00"	
Intended use	Used to prepare different kind of pizza with direct or indirect dough, with a short-rising. Rising: perfect to realise thin, crispy and aerated pizza. Rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.	
Packaging	1kg -5 kg- 12,5 kg - 25Kg Multilayer paper bag with valve and polyethylene for food.	
Batch and EAN13 code	Printed on each bag	
Shelf life	Best before 12 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	72.5	min	g	
PROTEINS	13,5		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)	13,5		% S.S.	D.M. 23/07/94		
	Moist gluten	12.5		% S.S.	ICC n.137/1		
	Falling number	330	± 50	Sec.	ISO 3093:1974		
RHEOLOGICA	Chopin's Alveograph	P/L	0.50	± 0.20	AACC 54-30A, ICC 121, ISO 27971		
		W	260	± 20		(J*10 ⁻⁴)	
	Brabender Extensograph	Energy	100	min		Cm2	ISO 5530 – 1 del 1997
		Extensibility	170	min		mm	
	Brabender Farinograph	Absorption H ₂ O	57.5	min		%	ISO 5530 – 1 del 1997
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			
Others Legislation References	Reg. CE n. 852/2004 e succ.int. e mod.; Reg. CE n. 178/2002						
OGM	No OGM						