

TECHNICAL DATA SHEET (3.33)

Vers.04 04/2023

PRODUCT	SOFT WHEAT FLOUR GRANITO
Ingredients	Soft wheat flour type "00"
Inteded use	Used for gnocchi, pudding, soups, babies food, breading, desserts.. On their preparation on ensure great characteristics in creaminess and texture. Perfect used as dusting during rising and baking, as well as breading for fry products.
Packaging	25 Kg Paper bag 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.

NUTRITIONAK 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	75.0	min	g
PROTEINS	9,0	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	%	LS.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)	9.0	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	7.0	min	% S.S.	ICC n.137/1	
	Falling number	350	± 50	Sec.	ISO 3093:1974	
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)	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	
	Cadmiun	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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