

TECHNICAL DATA SHEET (3.3)		Vers.05 03/2023
PRODUCT	SOFT WHEAT FLOUR TYPE "0" MANITOBA	
Ingredients	Soft wheat flour type "0"	
Intended use	Perfect to realise leavened and not leavened products like croissants and babà, sfogliatelle and waffles. Used to fix low-quality flours, and for biga's realization. It's capable of absorbing high water percentages keeping the same stability. 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 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 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	15.5	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)	15,5	min	% S.S.	D.M. 23/07/94	
	Moist gluten	13	min	% S.S.	ICC n.137/1	
	Falling number	400	± 50	Sec.	ISO 3093:1974	
RHEOLOGICAL	Chopin's Alveograph	P/L	0.50	± 0.20	AACC 54-30A, ICC 121, ISO 27971	
		W	420	± 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		
MYCROBIOLOGICAL	Filt 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	
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				