

TECHNICAL DATA SHEET

Vers.03 03/2023

PRODUCT	REGINELLA L'ORO D'IRPINIA TYPE 1
Ingredients	Soft wheat flour type 1 with wheat germ
Intended use	Used to realise aerated pizza, with wheat germ's nutritional values and organoleptic characteristics Long- rising dough: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.
Packaging	1 kg - 5 kg – 12,5 kg - 25 kg Multilayer paper bag with valve and polyethylene for food.
Shelf life	Best before 7 months from production date.
Allergens	Gluten
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight
Batch and EAN code	Printed on each bag

NUTRITIONAL INFORMATION (Average values for 100g of edible product)

Parameter	Value	Tolerance	U.M.
EDIBLE PRODUCT	100		
ENERGY	352		Kcal
WATER	15	max	g
CARBOHYDRATES	71.0	min	g
PROTEINS	14,5	min	g
FATS	1,5	max	g

CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter		Value	Tolerance	U.M.	References to the legislation	
CHEMICAL	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)	14,5	min	% S.S.	D.M. 23/07/94	
	Moist gluten	12.9	min	% S.S.	ICC n.137/1	
	Falling number	350	± 50	Sec.	ISO 3093:1974	
RHEOLOGICAL	Chopin's Alveograph	P/L	0.60	± 0.20	AACC 54-30A, ICC 121, ISO 27971 ISO 5530 – 1 del 1997	
		W	330/360	(J*10 ⁴)		
	Brabender Extensograph	Energy	150	min		Cm2
		Estensibility	200	min		mm
	Brabender Farinograph	Absorption H ₂ O	59	min		%
	Stability	18	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)	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	
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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