

TECHNICAL DATA SHEET (3.8)		Vers.05 03/2023
PRODUCT	DURUM WHEAT FLOUR: MILLED SEMOLINA	
Ingredients	Durum wheat flour, milled semolina	
Intended use	Durum wheat flour obtained by the milling of selected national and international wheat.. Used for bread, fresh pasta and for realise bake products leavened and not leavened. Direct rising dough, 2-4 hours and T C 24±3: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.	
Packaging	1 kg, 5 Kg e 25 Kg Multilayer paper bag with vale 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	314		Kcal	
WATER	15.5	max	g	
CARBOHYDRATES	71.0	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		0.90	max	% S.S.	UNI .ISO 2171
	Proteins (N*5.70)		12.5	min	% S.S.	D.M. 23/07/94
	Moist Gluten		11.0	min	% S.S.	ICC n.137/1
	Falling number		400	± 50	Sec.	ISO 3093:1974
RHEOLOGICAL	Chopin's Alveograph	P/L	1.80	± 0.20		AACC 54-30A, ICC 121, ISO 27971
		W	220	± 20	(J*10 ⁻⁴)	
	Brabender Extensograph	Energy	/	min	%	ISO 5530 – 1 del 1997
		Extensibility	/	min	m	
	Brabender Farinograph	Absorption H ₂ O	61.0	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
	MYCOTOXINS	Aflotoxins (B1/B2/G1/G2)		4	max	µg/Kg
Aflatoxin 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			