

TECHNICAL DATA SHEET (3.15)		Vers.06 03/2023
PRODUCT	SOFT WHEAT FLOUR TYPE "00" STRONG	
Ingredients	Soft wheat flour type "00"	
Intended use	Perfect to realise leavened and not-leavened products like croissants, babà, waffle and panettoni (christmas sweet). Used to fix low-quality flours, perfect to biga's realisation and iyt's capable of absorbing high water percentages keepin 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	12,5 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 of edible product)				
Parameter	Value	Tolerance	U.M.	
EDIBLE PRODUCT	100			
ENERGY	340		Kcal	
WATER	15.5	max	g	
CARBOHYDRATES	70.5	min	g	
PROTEINS	16	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	0.65	max	% S.S.	UNI ISO 2171	
	Proteins (N*5.70)	16	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	14,5	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	450	± 50		
	Brabender Extensograph	Energy	200	min	Cm2	ISO 5530 – 1 del 1997
		Extensibility	210	min	mm	
	Brabender Farinograph	Absorption H ₂ O	61.5	min	%	ISO 5530 – 1 del 1997
Stability		18	min	m		
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)		
	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	
	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				