

TECHNICAL DATA SHEET (3.8)		Vers.05 03/2023
PRODUCT	<b>DURUM WHEAT FLOUR: MILLED SEMOLINA</b>	
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 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	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 <sup>-4</sup> )
	Brabender Extensograph	Energy	/	min	%	ISO 5530 – 1 del 1997
		Extensibility	/	min	m	
	Brabender Farinograph	Absorption H <sub>2</sub> O	61.0	min	%	ISO 5530 – 1 del 1997
Stability		5	min	m		
MICROBIOLOGICAL	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 <sup>6</sup>	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	
	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				