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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **TECHNICAL DATA SHEET** | | | | | | | | Vers. 01 01/2023 |
| PRODUCT | | | **REGINELLA PIZZERIA WITH WHEAT GERM** | | | | | |
| Ingredients | | | Soft wheat flour type “0” | | | | | |
| Intended use | | | Perfect to realise “Pizza Napoletana” with an high hydration dough.  Long-rising dough and high hydration dough. Rising time are indicative and can change according to production conditions, yeast characteristics and room temperature. | | | | | |
| Packaging | | | 25 Kg  Multilayer paper bsg with valve and polyethylene for food. | | | | | |
| Batch and EAN code | | | Printed on each bag | | | | | |
| Shelf life | | | Best before 7 months from production date. | | | | | |
| Allergens | | | Gluten | | | | | |
| Storage | | | Store i 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 | | |  | |
| WATER | | | | 14,5 | max | g |  | |
| CARBOHYDRATES | | | | 70 | min | g |  | |
| PROTEINS | | | | 15.5 | min | g |  | |
| FATS | | | | 0,9 | 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) | | | 14,5 | min | % S.S. | D.M. 23/07/94 | |
| Moist Gluten | | | 12.8 | min | % S.S. | ICC n.137/1 | |
| Falling number | | | 350 | ± 50 | Sec. | ISO 3093:1974 | |
| **RHEOLOGICAL** | Chopin’s Alveograph | P/L | | 0.50 | ± 0.20 |  | AACC 54-30A, ICC 121, ISO 27971  ISO 5530 – 1 del 1997 | |
| W | | 310/330 |  | (J\*10-⁴) |
| Brabender Extensograph | Energy | | 160 | min | Cm2 |
| Extensibility | | 200 | min | mm |
| Brabender Farinograph | Absorption H₂O | | 59 | min | % | ISO 5530 – 1 del 1997 | |
| Stability | | 15 | 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 | |
| **MYCOTOXINSne** | 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 |
| **Metalli** | 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 | | | | |
| OGM | | | | NO OGM | | | | |

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