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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 KgMultilayer 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 |
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| **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 27971ISO 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 |

**Molino Scoppettuolo srl** C.da Maccarone n°3 – 83035 Grottaminarda (AV) Tel. 0825 446493 – Fax. 0825 446798 – [www.molinoscoppettuolo.it](http://www.molinoscoppettuolo.it) – Email molinoscoppettuolo@libero.it