

TECHNICAL DATA SHEET 11.26

Versione 1 30/04/24

PRODUCT	WHEAT FLOUR GRANITO
Ingredients	wheat flour
Inteded use	Used for gnocchi, pudding, soups, babies food, breading, desserts.. On their preparation on ensure great characteristics in creaminess and texture. Perfect used as dusting during rising and baking, as well as breading for fry products.
Packaging	25 Kg Paper bag for food
Batch and EAN13 code	Printed on each bag
Shelf life	Best before 6 months from production date
Allergens	GLUTEN – SOY – MUSTARD
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight.

NUTRITIONAK INFORMATION (Average values for 100g of edible product)

ENERGY	350 kcal 1463 kj
FATS	2 g
Of which saturated fatty	0,6 g
CARBOHYDRATES	72 g
Of which sugar	1 g
FIBRES	6 g
PROTEINS	11 g
SALT	0,0 g

CHEMICAL-PHYSICAL,RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter		Value	Tolerance	U.M.	METHOD
Moisture		15.5	max	%	UNI EN ISO 712 : 2010
Ash		0.55	max	% S.S.	UNI EN ISO 2171 : 210
Proteins (N*5.70)		11	min	% S.S.	D.M. 23/07/94
Moist Gluten		7.0	min	% S.S.	ICC n.137/1
Falling number		350	± 50	Sec.	ISO 3093:1974
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 ⁵	max	(UFC/g)	
Enterobacteriaceae		10 ³	max	(UFC/g)	UNI EN ISO 21528 -2 : 2017
Escherichia Coli		10 ²	max	(UFC/g)	ISO 16649 -2 : 2010
Staphilococcus Aureus		10 ³	max	(UFC/g)	UNI EN ISO 6888-1 : 2021
Yeast and Moulds		5 x 10 ³	max	(UFC/g)	ISO21527-1:2008
Salmonelle		Absent	max	(25/g)	UNI EN ISO 6579 -1 : 2020
LEGAL LIMITS					
Aflotoxins (B1/B2/G1/G2)		4	max	µg/Kg	Reg. UE 2023 / 915
Aflotoxin B1		2	max	µg/Kg	
Ochratoxin A		3	max	µg/Kg	
Deoxynivalenol DON)		750	max	µg/Kg	
Zearaleone		75	max	µg/Kg	
Lead		0.2	max	mg/Kg	
Cadmium		0.1	max	mg/Kg	
OGM		NO OGM			