

**TECHNICAL DATA SHEET 13.26**

Versione 1 30/04/24

<b>PRODUCT</b>	<b>SOFT WHEAT FLOUR TYPE "0" MANITOBA</b>
Ingredients	Soft wheat flour type "0"
Intended use	Perfect to realise leavened and not leavened products like croissants and babà, sfogliatelle and waffles. Used to fix low-quality flours, and for biga's realization. It's capable of absorbing high water percentages keeping 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	1 kg -5 kg -25 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 – SOY- MUSTARD
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight

**NUTRITIONAL INFORMATION (Average values for 100g od edible product)**

<b>ENERGY</b>	<b>353 kcal 1472 kj</b>
<b>FATS</b>	<b>1 g</b>
Of which saturated fatty	<b>0,3 g</b>
<b>CARBOHYDRATES</b>	<b>71 g</b>
Of which sugar	<b>1 g</b>
<b>FIBRES</b>	<b>2 g</b>
<b>PROTEINS</b>	<b>15,5 g</b>
<b>SALT</b>	<b>0,0 g</b>

**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)		15,5	min	% S.S.	D.M. 23/07/94
Moist gluten		13	min	% S.S.	ICC n.137/1
Falling number		400	± 50	Sec.	ISO 3093:1974
Chopin's Alveograph	P/L	0.50	± 0.20		AACC 54-30A, ICC 121, ISO 27971
	W	420	± 20	(J*10 <sup>-4</sup> )	
Brabender Exstensograph	Energy	130	min	Cm2	ISO 5530 – 1 del 1997
	Extensibility	180	min	mm	
Brabender Farinograph	Absorption H <sub>2</sub> O	56.5	min	%	ISO 5530 – 1 del 1997
	Stability	10	min	m	
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 <sup>5</sup>	max	(UFC/g)	UNI EN ISO 4833 -1 : 2022
Enterobacteriaceae		10 <sup>3</sup>	max	(UFC/g)	UNI EN ISO 21528 -2 : 2017
Escherichia Coli		10 <sup>2</sup>	max	(UFC/g)	ISO 16649 -2 : 2010
Staphilococcus Aureus		10 <sup>3</sup>	max	(UFC/g)	UNI EN ISO 6888-1 : 2021
Yeast and Moulds		5 x 10 <sup>3</sup>	max	(UFC/g)	ISO21527-1:2008
Salmonelle		Absent	max	(25/g)	UNI EN ISO 6579 -1 : 2020
<b>LEGAL LIMITS</b>					
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			