

**TECHNICAL DATA SHEET 19.26**

Versione 1 30/04/24

|                      |   |
|----------------------|---|
| <b>PRODUCT</b>       | <b>PIZZERIA REGINELLA ANTICA MACINA ORO DELL'IRPINIA</b>  |
| Ingredients          | Soft wheat flour type 2   |
| Intended use         | Used to realise aerated pizza, with wheat germ's nutritional values and organoleptic characteristics<br>Long- rising dough: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature. |
| Packaging            | 12,5 kg<br>Multilayer paper bag with valve and polyethylene 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   |

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

|                          |                 |                |
|--------------------------|-----------------|----------------|
| ENERGY                   | <b>359 kcal</b> | <b>1500 kj</b> |
| FATS                     | <b>1,5 g</b>    |                |
| Of which saturates fatty | <b>0,3 g</b>    |                |
| CARBOHYDRATES            | <b>72 g</b>     |                |
| Of which sugar           | <b>2 g</b>      |                |
| FIBRES                   | <b>10 g</b>     |                |
| PROTEINS                 | <b>14 g</b>     |                |
| SALT                     |                 |                |

**CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS**

| Parameter                |                             | Value             | Tolerance | U.M.     | METHOD                               |                       |                       |
|--------------------------|-----------------------------|-------------------|-----------|----------|--------------------------------------|-----------------------|-----------------------|
|                          | Moisture                    | 15                | max       | %        | UNI EN ISO 712 : 2010                |                       |                       |
|                          | Ash                         | 0.80              | max       | % S.S.   | UNI EN ISO 2171 : 210                |                       |                       |
|                          | Proteins (N*5.70)           | 14                | min       | % S.S.   | D.M. 23/07/94                        |                       |                       |
|                          | Moist gluten                | 12                | min       | % S.S.   | ICC n.137/1                          |                       |                       |
|                          | Falling number              | 350               | ± 50      | Sec.     | ISO 3093:1974                        |                       |                       |
| Chopin's Alveograph      | P/L                         | 0.70              | ± 0.20    |          | AACC 54-30A, ICC 121, ISO 27971      |                       |                       |
|                          |                             | W                 | 350       | ± 40     |                                      | (J*10 <sup>-4</sup> ) |                       |
|                          | Brabender Extensograph      | Energy            | 150       | min      |                                      | Cm2                   | ISO 5530 – 1 del 1997 |
|                          |                             | Estensibility     | 200       | min      |                                      | mm                    |                       |
| Brabender Farinograph    | Absorption H <sub>2</sub> O | 62,5              | min       | %        | ISO 5530 – 1 del 1997                |                       |                       |
|                          | Stability                   | 14                | 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         |                             | 5x10 <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    |                                      |                       |                       |
| Deoxynivaleon 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            |           |          |                                      |                       |                       |