

TECHNICAL DATA SHEET 22.26

Versione 1 30/04/24

PRODUCT	DURUM WHEAT FLOUR: MILLED SEMOLINA
Ingredients	Durum wheat flour, milled semolina
Intended use	Durum wheat flour obtained by the milling of selected national and international wheat.. Used for bread, fresh pasta and for realise bake products leavened and not leavened. Direct rising dough, 2-4 hours and T C 24±3: rising time are indicative and can change according to production conditions, yeast characteristics and room temperature.
Packaging	1 kg, 5 Kg e 25 Kg Multilayer paper bag with vale 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	330 kcal 1405 kj
FATS	0,5 g
Of which saturated fatty acids	0,1 g
CARBOHYDRATES	75,7 g
Of which sugar	1,8 g
FIBRES	3,7 g
PROTEINS	11,5 g
SALT	0,01 g

CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter		Value	Tolerance	U.M.	METHOD
	Moisture	15.5	max	%	UNI EN ISO 712 : 2010
	Ash	0.90	max	% S.S.	UNI EN ISO 2171 : 210
	Proteins (N*5.70)	11,5	min	% S.S.	D.M. 23/07/94
	Moist Gluten	9,50	min	% S.S.	ICC n.137/1
	Falling number	400	± 50	Sec.	ISO 3093:1974
Chopin's Alveograph	P/L	1.80	± 0.20		AACC 54-30A, ICC 121, ISO 27971
	W	220	± 20	(J*10 ⁴)	
Brabender Extensograph	Energy	/	min	%	ISO 5530 – 1 del 1997
	Extensibility	/	min	m	
Brabender Farinograph	Absorption H ₂ O	61.0	min	%	ISO 5530 – 1 del 1997
	Stability	5	min	m	
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 ⁵	max	(UFC/g)	UNI EN ISO 4833 -1 : 2022
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		5x10 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	
	Cadmiun	0.1	max	mg/Kg	
OGM	NO OGM				