

TECHNICAL DATA SHEET 23.26		Versione 1 30/04/24
PRODUCT	GRANI SPOLVERO	
Ingredients	Wheat flours	
Intended use	Used as a pizza crust or for bread.	
Packging	5 Kg Paper bag for food.	
Batch and EAN13 code	Printed on each bag	
Shelf life	Best before 12 months from production date	
Allergens	Gluten and Soya	
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight	

NUTRITIONAL INFORMATION (Average values for 100g of edible product)	
ENERGY	350 kcal 1463 kj
FATS	2 g
Of which saturates 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	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		8.50	min	% S.S.	ICC n.137/1
Falling number		400	± 50	Sec.	ISO 3093:1974
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	
Cadmium		0.1	max	mg/Kg	
OGM		NO OGM			

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