

TECHNICAL DATA SHEET 24.26

Versione 1 30/04/24

PRODUCT	SOFT WHEAT FLOUR TYPE "0" STRONG
Ingredients	Soft wheat flour type "0"
Intended use	Perfect to realise leavened and not-leavened products like croissants, babà, waffle and panettoni (christmas sweet). Used to fix low-quality flours, perfect to biga's realisation and iyt's capable of absorbing high water percentages keepin 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	12,5 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 of edible product)

ENERGY	352 kcal	1470 kj
FATS	0,5 g	
Of which saturates fatty	0,1 g	
CARBOHYDRATES	71 g	
Of which sugar	1 g	
FIBRES	2 g	
PROTEINS	16 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	0.65	max	% S.S.	UNI EN ISO 2171 : 210		
	Proteins (N*5.70)	16	min	% S.S.	D.M. 23/07/94		
	Moist Gluten	14,5	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	450	± 50		(J*10 ⁻⁴)	
	Brabender Extensograph	Energy	200	min		Cm2	ISO 5530 – 1 del 1997
		Extensibility	210	min		mm	
Brabender Farinograph	Absorption H ₂ O	61.5	min	%	ISO 5530 – 1 del 1997		
	Stability	18	min	m			
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)	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		5 x10 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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