

TECHNICAL DATA SHEET 7.26

Versione 1 30/04/24

PRODUCT	SOFT WHEAT FLOUR TYPE "0" VERDE
Ingredients	Soft wheat flour type "0"
Intended use	Used for every kind of bread, sandwiches, french bread, ciabatta bread and for biga's refresh. Both direct and indirect 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	25 Kg 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	350 kcal 1460 kj
FATS	1 g
Of which saturated fatty acids	0,2 g
CARBOHYDRATES	72 g
Of which sugar	1 g
FIBRES	2 g
PROTEINS	13 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)	13	min	% S.S.	D.M. 23/07/94		
	Moist gluten	10.9	min	% S.S.	ICC n.137/1		
	Falling number	330	± 50	Sec.	ISO 3093:1974		
Chopin's Alveograph	P/L	0.57	± 0.20		AACC 54-30A, ICC 121, ISO 27971		
		W	280	± 20		(J*10 ⁻⁴)	
	Brabender Extensograph	Energy	130	min		Cm2	ISO 5530 – 1 del 1997
		Extensibility	180	min		mm	
Brabender Farinograph	Absorption H ₂ O	56.1	min	%	ISO 5530 – 1 del 1997		
	Stability	10	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		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					