

PRODUCT:	Soft wheat flour – pizza line our code: 00 PIZZA VERACE
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<b>CHEMICAL RHEOLOGICAL FEATURES</b>	
Humidity	Min 13.5 Max 15,50%
Ash	0.55%
Dry gluten	Min.9%
Protein (N x 5,7)	Min.11.
Falling number	Min.290
Alveograph W	260-290
Alveograph P/L	Min 0.60
Water Absorption	Min. 56%
Shearing time	9-10'

<b>MICROBIOLOGICAL FEATURES</b>	
Total coliforms	500 Ufc/g
E.Coli	10 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	100 ufc/g
Mold/ Yeast	1.000 Ufc/g

<b>CHEMICAL- BIOLOGICAL POLLUTANTS</b>	
Pesticides	Within limits provided for by existing legislative provisions and subsequents amendments
Mycotoxins	Whitin the limits law, down in Circular (EC) n ° 1881/2006 dated 19/12/2006 the Ministry of Health and next Changes.
Heavy metals	In the prescribed limits by Reg. Cee/UE n.466, 08/03/2001
Filth test	insect fragments of 30/ 50 g.
Allergen	Gluten, may contain traces of soy

<b>ORGANOLAPTIC CHARATTERISTICS</b>	
Apparance	Power
Color	White/vory, uniform
Smell	There aren't unpleasent smell, they don't have differents smell

<b>PACKAGING DETAILS</b>	
Type of packaging	Paper bags / bulk
Net weight	Paper bags 12.5-25 Kg
Informations	On bag are specified behalf of flour, batch production and expiry date
Storage condicions	fresh , dry place
TMC expiry date	12 months in paper bags – 6 months in bulk

<b>AVERAGE VALUES PER 100 g of flour</b>	
Energy	1423 kJ/ 340kcal
Fat	0,7g
Of which saturates	0g
Carbohydrate	77g
Of which sugar	1,7g
Fibre	2g
Protein	11g
Salt	0 g

