

PRODUCT:	<b>SOFT WHEAT FLOUR –INFIBRA LINE OUR CODE INFIBRA 1/210 100% ITALIAN Wheat</b>
INGREDIENTS:	soft wheat flour TYPE 1 , wheat germ toasted.

**CHEMICAL RHEOLOGICAL FEATURES**

Humidity	Max 15,50%
Dry gluten	Min. 8.5 %
Protein (N x 5,7)	Min.9.5
Alveograph W	170-210
Alveograph P/L	0.45-0.75
Falling number	Min 290
Ash	Max 0.80

**MICROBIOLOGICAL FEATURES**

Total bacterial	100.000 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	100 ufc/g
Mold/ Yeast	1.000 Ufc/g

**CHEMICAL- BIOLOGICAL POLLUTANTS**

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 25/ 50 g.
Allergen	Gluten, may contain traces of soy

**ORGANOLAPTIC CHARATTERISTICS**

Apparance	Power
Color	Color of wheat type 1
Smell	There aren't unpleasent smell, they don't have differents smell

**PACKAGING DETAILS**

Type of packaging	Paper bags
Net weight	Paper bags 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

**AVERAGE VALUES PER 100 g of flour**

Energy	1460 kJ 349 kcal
Fat	g 1,53
Of which saturates	g 0.33
Carbohydrate	g 73.36
Of which sugar	g 0.31
Fibre	g 3.74
Protein	g 10.3 min
Salt	g 0.008

