



CURCUMA GINGER & PIPER SEEDS MIX SEMI-FINISHED FOR BAKED PRODUCTS AT SPICES	
INGREDIENTS "1" type soft wheat flour, piper seeds, spices (ginger, curcuma), malt extract (barley, corn), dried wheat sour paste, dextrose, malted soft wheat flour, flour treatment agent: E 300, alpha amylase	
DOSES AND METHOD OF USE for Pizza Curcuma & Ginger gr 1000, water 650 ml, fresh yeast 5-6 gr, salt 25 gr.	
Mix with a spiral mixer for 12 min. or in any case until the dough is smooth and homogeneous. Final dough temperature 25/26 ° C. Let it rest for 10-15 minutes, break it into pieces of the desired weight, round off and allow it to set at room temperature for 2/4 hours, covering with a plastic sheet. Then store in the refrigerator (2-4 ° C). maturation time 24 hours.	
NB: the amount of yeast can vary according to the desired maturation and storage times	

MICROBIOLOGICAL FEATURES	
Total bacterial	<100.000 ufc/g
E.Coli	<10 ufc/g
Stafylococci coagulasi +	<50ufc/g
Salmonella	Absent in 25g
Lysteria monocytogenes	<10.000 ufc/g
CHEMICAL- BIOLOGICAL POLLUTANTS	
Pesticides	Within limits provided for by existing legislative provisions and subsequent 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	≤50/ 50 g.
ORGANOLAPTIC CHARATTERISTICS	
Apparance	Power
Color	light yellow with dark seeds
Smell	There aren't unpleasent smell, they don't have differents smell
ALLERGENS	
In the Flow chart	Soy and soy-based products *, Cereals containing gluten (ie wheat, rye, barley, oats, spelled, kamut or their hybridized strains) and derived products *, Sesame seeds and products based on sesame seeds *, Milk and milk-based products (including lactose) ** Directive 2003/89 / EC and subsequent update.
PACKAGING DETAILS	
Type of packaging	Multi-layered polythene paper bags
Net weight	kg 10.
Informations	On the bag are specified the name of the flour, production lot and expiry date
Storage condicions	fresh , dry place
TMC expiry date	12 months
AVERAGE VALUES PER 100 g of flour	
Energy	kJ 1461/ 344 kcal
Fat	1.3 g
Of which saturates	0.2 g
Carbohydrate	69 g
Of which sugar	0.8 g
Fibre	12 g
Protein	3.9 g
Salt	0 g

