



ANTICO MOLINO ROSSO

TECHNICAL DATA SHEET



Organic durum re-millet wheat durum– 25 Kg

SKU: 01225 - EAN: 8017247719154

	Ingredient: organic durum re-millet wheat	
	The flour object of this technical sheet: <ul style="list-style-type: none"> • it has been produced using only OGM free, organic soft wheats • it has been produced using only wheat not subjected to treatments with IONIZING RADIATION 	
Intended use	Excellent for large breads, focaccia, fresh pasta, sandwiches and pastry.	
Storage	Store in a cool, dry place (max 24°C).	
Shelf Life	Best before 6 months in unopened packages, see the printed date on the bag	
Allergens	Contains WHEAT (GLUTEN)	
Technological quality	W p/l	Not relevant for the product.
Organoleptic characteristics	Smell: absence of foreign smells Taste: absence of foreign tastes	
Chemical characteristics	Moisture Ash Quality gluten Proteins Nx5,75 Sfarinati di grano tenero	Max 14,50 + 1,0 % s.s. < 0,86 ± 0,02 % s.s. 75 ± 15 11,5 ± 1 % s.s. 0 – 3 %s.t.q.
Physical characteristics	Calibratura	Valore Medio
	Rifiuto setaccio 250 µm 200 µm 180 µm 160 µm Fondo	5 ± 5 % peso 20 ± 5 % peso 20 ± 5 % peso 20 ± 5 % peso 35 ± 5 % peso
	Black points	Max 5/dm ²
	Brown points	Max 50/dm ²
Color	Colorimetric index "B"	24 ± 2
Packaging	Primary package: Bags of 25 Kg (approx. 30x75x15 cm) in food-grade paper (D.M.21.03.1973 and ssm) Palletizing: As per customer request (EPAL 80x120 cm)	

Controllato da ICEA – Istituto per la certificazione etica e ambientale

Transport	Not refrigerated. At goods receipt, in case of wrapped pallets, remove extensible film to allow correct transpiration and preservation of the product.	
Chemical contaminants	Aflatoxins B1+B2+G1+G2 Aflatoxin B1 Ochratoxin A Zeralenone Deoxynivalenol	According to Reg. CE 1881/06 and ssm
	Heavy metal	According to Reg. CE 1881/06 and ssm
	Pesticide residue	According to Reg. CE 834/07 and ssm
Microbiological contaminants	FILTH TEST <ul style="list-style-type: none"> • Insects fragments • Mouse fur Pests (even unrealized)	Max 50/50 g Absent/50 g Absent/50 g
Physical contaminants	Physical contaminants $\phi > 2$ mm:	absent/50 g
Average nutritional values per 100 g of product	Energy value per 100g	339 kcal – 1418 kJ
	Fats:	0,5 g
	of which saturated:	0,1 g
	Carbohydrates:	77 g
	Of which sugars:	1,9 g
Food fibre:	3,6 g	
Proteins:	11,8 g	
Salt:	<0,01 g	
Normative requirements	Reg. CE 834/07 and subsequent amendments Reg. CE 889/08 and subsequent amendments Law n° 580 dated 4/7/67 amended by: DPR 187 dated 09/2/01 Reg. CE 1881/06 and subsequent amendments	

Buttapietra 19/06/2020