

PRODUCT::	FRY COATING MIX Mix for breading
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INGREDIENTS

Soft wheat flour “00”, Potato Flour, Durum wheat flour, Rice flour.

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max 15.5%
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MICROBIOLOGICAL FEATURES

Total bacterial	500.000 Ufc/g
Total coliforms	1000 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	200 ufc/g
Mold/ Yeast	10.000 Ufc/g

CHEMICAL- BIOLOGICAL POLLUTANTS

Pesticides	Within limits provided for by existing legislative provisions and subsequesnt 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

ORGANOLAPTIC CHARATTERISTICS

Apparance	Power
Color	White/light yellow
Smell	There aren't unpleasent smell, they don't have differents smell

PACKAGING DETAILS

Type of packaging	Paper bags
Net weight	Paper bags 1-5Kg
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	1436 kJ /343kcal
Fat	0.5 g
Of which saturates	0 g
Carbohydrate	81 g
Of which sugar	3.4 g
Fibre	1.8 g
Protein	8 g
Salt	0 g

