

PRODUCT:	<p>LINEA PIZZA Wheat flour type "0"4</p> <p>Flour for pizza ideal for the preparation of doughs that require leavening times over 18 hours, SLOW flours are obtained from a careful selection of foreign grains that give the flour, through careful grinding, the high protein content essential to obtain a high extensibility and make them ideal for doughs that require long maturation times.</p> <p>Rising time: 18-24 hours</p>
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CHEMICAL RHEOLOGICAL FEATURES

Humidity	13.5-15,0%
Ash	0.65%
Dry Gluten	12.5-13.0
Protein (N x 5,7)	Min.13.0
Falling number	Min 290
W	370-380
P/L	0.60- 0.70
Water Absorption	57.5%
Shearing time	16'

MICROBIOLOGICAL FEATURES

Total bacterial count	100.000 Ufc/g
E. Coli	10 Ufc/g
Stafylococchi coagulasi +	10 Ufc/g
Salmonella	Absent in 25g
Lysteria monocytogenes	Absent in 25g
Bacillus cereus	200 ufc/g
Mold/ Yeast	1.000 Ufc/g

CHEMICAL- BIOLOGICAL POLLUTANTS

Pesticides	Within limits provided for by existing legislative provisions and subsequent amendments
Mycotoxins	Whitin the law limits, down in Circular (EC) n 2023/915 the Ministry of Health and next Changes.
Heavy metals	In the prescribed limits by Reg. Cee/Ue n.466/2001 and subsequent amendments
Filth test	insect fragments of 30/ 50 g.
Allergens	Cereals containing gluten , it may contain traces of soy and mustard .

ORGANOLAPTIC CHARATTERISTICS

Appearance	Powder
Color	White/Ivory, uniform
Smell	There aren't unpleasant smell

PACKAGING DETAILS

Type of packaging	Paper bags, bulk
Net weight	Paper bags 12.5/25 Kg
Information on bags	Name of the flour, production batch and expiry date are specified on the bag
Conditions	fresh and dry place
TMC	12 months - 6 months in bulk

AVERAGE VALUES PER 100 g of flour

Energy	1451 kJ / 342 kcal
Fats	1.5g
Of which saturated fatty acids	0.3g
Carbohydrate	69g
Of which sugar	1.7g
Fiber	2,9g
Protein	13g
Salt	0g