

## General Data

<b>Product code</b>	<b>S2SAG</b>
<b>Sales denomination</b>	Durum wheat semolina
<b>Product description</b>	Semolina obtained from the best Italian and foreign wheat with granulometry and very high yellow index having also considerable gluten content. Semolina suitable for the production of bronze drawn dry pasta and fresh stuffed pasta since it gives the products an excellent elasticity and malleability. It also gives the products a good toughness after firing and a high and stable yellow index even after processing and long drying.
<b>Packaging</b>	25 kg valve bag, big bag, bulk.
<b>Legal company name</b>	Industria Molitoria Mininni s.r.l.
<b>Company's address</b>	Via Graviscella c.s. 1448 - 70022 Altamura (Bari) - Italy
<b>Shelf life</b>	180 days from the packaging date
<b>Storage</b>	Cool and dry place; ambient temperature
<b>Certifications</b>	<b>ISO 9001-IFS-BRC-KOSHER</b>
<b>GTIN-13 code</b>	25 kg (8033219010234)

## Physical-chemical data

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
Water content	%	14,5	±1	ISO 12099	Batch
Protein (Nx5.70)	%/dm	13,5	±1	ISO 12099	Batch
Ashes	%/dm	0,68	± 0,04	ISO 2171	Batch
Dry gluten	%/dm	12,5	±1	ICC 155	Batch
Wet gluten		32,5	±2	ICC 155	Batch
Gluten index		50	min.	ICC 155	Batch
Yellow index	b Minolta	30	min	Minolta CR300	Batch
Brown points	n°/dm <sup>2</sup>	28	max	Visual counting	Batch
Black points	n°/dm <sup>2</sup>	5	max	Visual counting	Batch
Cellulose	%/dm	0,35	± 0,10	DM 21/09/67	Quarterly
Common wheat pres.	%	3	max	PCR	Quarterly
Insect fragments	n°/50 g	15	max	AOAC 972.32	Quarterly
Rodent hairs	n°/50 g	Absent		AOAC 972.32	Quarterly
Abnormal odours		Absent	Absent		Batch
Foreign matter		Absent	Absent		Batch

### Particle size distrib.

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
>500 µm	%	5	±5		Batch
425-500 µm	%	15	±5		Batch
300-425 µm	%	35	±5		Batch
180-300 µm	%	45	±5		Batch
<180 µm	%	5	max		Batch

### Allergens

Allergen	Status
Cereals containing gluten	Present
Crustaceans	Absent
Eggs	Absent
Fish	Absent
Peanuts	Absent
Soya	Possible contamination
Milk	Absent
Nuts	Absent
Celery	Absent
Sesame seeds	Absent
Sulphur dioxide (sulphites)	Absent
Lupin	Absent
Molluscs	Absent
Mustard	Absent

### Microbiological Data

Parameter	Value
ACC (Aerobic colony count)	<100.000 UFC/g
Enterobacteria	<10.000 UFC/g
Salmonella spp	Absent /25g
Bacillus cereus	<20 UFC/g
Escherichia coli	<100 UFC/g
Coagulase-positive staphylococci	<25 UFC/g
Mould	< 1000 cfu/g
Yeast	< 1000 cfu/g

### Chemical contaminants

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
Aflatoxin B1	ppb	1	Max	Ext lab	Quarterly
Aflatoxin B1+B2+G1+G2	ppb	2	Max	Ext lab	Quarterly
Ocratoxin A	ppb	1	Max	Ext lab	Quarterly
Deoxynivalenol	ppm	400	Max	Ext lab	Quarterly
Zearalenone	ppb	30	Max	Ext lab	Quarterly
Lead	ppm	0.1	Max	Ext lab	Quarterly
Cadmium	ppm	0.1	Max	Ext lab	Quarterly

## NUTRITIONAL VALUE PER 100 g

Nutrient	Value per 100g	M.U.
Energy kJ	1466	Kilojoules
Energy kcal	345	Kilocalories
Fat	1	GRAMS
of which saturates	0	GRAMS
Carbohydrate	70	GRAMS
of which sugars	3	GRAMS
Fibre	2.2	GRAMS
Protein	13	GRAMS
Salt	0	GRAMS

## Legal Requirements

<b>HACCP</b>	In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates
<b>Traceability</b>	In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates
<b>Allergens</b>	In accordance to the Council Regulation EEC n. 1169/2011.
<b>Contaminants</b>	In accordance to the Council Regulation EEC n. 1881/2006.
<b>Pesticides</b>	In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.
<b>GMO</b>	This product does not contain or consist of GMOs nor is produced from GMOs in accordance to the Council Regulation EEC n. 1829/2003 and 1830/2003.