

General Data

Product code	RIMR
Sales denomination	Remilled durum wheat semolina
Product description	Ground semolina intended for the industrial and handmade production of bakery (bread, focaccia) and suitable for long leavenings and fridge maturation. Such semolina produces dough having a good extensibility and guarantees a great production result thanks to the high water absorption. The final products have a good volume and a thick and crunchy crust.
Packaging	25 kg valve bag, 5kg, 1kg, big bag, bulk.
Legal company name	Industria Molitoria Mininni s.r.l.
Company's address	Via Graviscella c.s. 1448 - 70022 Altamura (Bari) - Italy
Shelf life	180 days from the packaging date
Storage	Cool and dry place; ambient temperature
Certifications	ISO 9001-IFS-BRC-KOSHER
GTIN-13 code	1 kg (8033219010005) - 5 kg (8033219010036) - 25 kg (8033219010067)

Physical-chemical data

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
Water content	%	14,5	±1	ISO 12099	Batch
Protein (Nx5.70)	%/dm	13	±1	ISO 12099	Batch
Ashes	%/dm	0,86	± 0,04	ISO 2171	Batch
Dry gluten	%/dm	11,5	±1	ICC 155	Batch
Wet gluten		29,5	±2	ICC 155	Batch
Gluten index		70	min	ICC 155	Batch
Yellow index	b Minolta	22	min	Minolta CR300	Batch
Falling Number	seconds	350	min	ISO 107/1	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

Rheological data

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
W	10-4 (J)	230	±30	UNI 10453	Batch
P/L		2	±1	UNI ISO 10453	Batch
Water absorption (ref.14% moisture)	%	60	±2	ISO 5530-1:1997	Batch
Stability	minutes	7	±2	ISO 5530-1:1997	Batch

Particle size distrib.

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
>300 µm	%	4	max		Batch
180-300 µm	%	15	±5		Batch
125-180 µm	%	40	±5		Batch
112-125 µm	%	10	±5		Batch
< 112 µm	%	30	±5		Batch

Allergens

Allergen	Status
Cereals containing gluten	Present
Soya	Possible contamination
Crustaceans	Absent
Eggs	Absent
Fish	Absent
Peanuts	Absent
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

HACCP

In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates

Traceability

In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates

Allergens

In accordance to the Council Regulation EEC n. 1169/2011.

Contaminants

In accordance to the Council Regulation EEC n. 1881/2006.

Pesticides

In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.

GMO

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.