

PRODUCT:	SOFT WHEAT FLOUR –INFIBRA LINE OUR CODE INFIBRA 1/300
INGREDIENTS:	soft wheat flour TYPE 1 , wheat germ toasted .

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max 15,50%
Dry gluten	Min. 11.0 %
Protein (N x 5,7)	Min.12.0
Alveograph W	290-310
Alveograph P/L	0.80-1.20
Falling number	Min 290
Ash	Max 0.80

MICROBIOLOGICAL FEATURES

Total bacterial	100.000 Ufc/g
Stafilococchi coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	100 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 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 25/ 50 g.
Allergen	Gluten, may contain traces of soy

ORGANOLAPTIC CHARATTERISTICS

Apparance	Power
Color	Color of wheat type 1
Smell	There aren't unpleasent smell, they don't have differents smell

PACKAGING DETAILS

Type of packaging	Paper bags
Net weight	Paper bags 5-25 Kg
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	1455 kJ 343 kcal
Fat	g 1,0
Of which saturates	g 0.19
Carbohydrate	g 67.6
Of which sugar	g 0.86
Fibre	g 3.9
Protein	g 12 min
Salt	g 0.001

