



PRODUCT:	INFIBRA VIVA Professional use . Indicated for preparation of bread , pizza and pastry
HOW TO USE	We suggest to substitute basis flour in the dough , with a minimum of 3% to maxl 5% of INFIBRA VIVA. Please note that INFIBRA VIVA increase the absorption of water in dough
INGREDIENTS	Mix of whole wheat products(flour , bran toasted, germ toasted)

CHEMICAL VALUES

Moisture	Max 8%
Ash	Max 2.2%

MICROBIOLOGICAL CHARACTERISTICS

Total bacteria	1.000.000 Ufc/g
Listeria monocytogenes	Absent
E.Coli	10 Ufc/g
Yeast	2.000 ufc/g
Muold	2.000 Ufc/g

CHEMICAL AND BIOLOGICAL POLLUTANTS

Pesticides	In the limits of EU rules
Mycotoxin	In the limits of EU rules
Heavy Metal	In the limits of EU rules
Filth test	50 insects framments / 50 g.
Allergens	Soy traces
Origin	Itlian, EU and extra EU.

ORGANOLEPTIC FEATURES

Aspect	Granular flour
Color	brown
flavor	Typical toasted smell not mould or different smell

PACKAGING AND STORAGE FEATURES

packaging	Paper bag 5-25 kg
Shelf life	12 months ,at temperature < 25°C
storage	Cold and dry place
label	Label on the bag

NUTRITIONAL VALUES ON 100 GR OF PRODUCTS

energy	1443 kJ /346 kcal
Total fats	3.0g
saturated	0.5g
Carbohydrate	62g
sugar	2g
Total fiber	14g
Protein	14g
Salt	0g

