



PRODUCT:	Soft wheat flour-fresh pasta line our code: "00" SFOGLIA
<b>CHEMICAL RHEOLOGICAL FEATURES</b>	
Humidity	13.5- 15.5%
Ash	Max 0.40
Dry gluten	Min. 7.0
Protein (N x 5,7)	Min. 9
Falling number	Min 250
Alveograph W	210-240
Alveograph P/L	0.70-1.2
Granulometry: refuse 180 um	1.0 %
Refuse 160 um	2.5 %
refuse 140um	7.7 %
refuse 125 um	31.2 %
Refuse 90um	27.8 %
residual 90 um	29.8 %
Black tips	Max 10dmq
Bran tipes	Max 80 dmq
<b>MICROBIOLOGICAL FEATURES</b>	
Total bacterial	100.000 Ufc/g
E.Coli	10 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	100 ufc/g
Mold/ Yeast	1.000 Ufc/g
<b>CHEMICAL- BIOLOGICAL POLLUTANTS</b>	
Pesticides	Within limits provided for by existing legislative provisions and subsequensnt 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 30/ 50 g.
Allergen	May contain traces of soy
<b>ORGANOLAPTIC CHARATTERISTICS</b>	
Apparance	Power
Color	White/vory, uniform
Smell	There aren't unpleasent smell, they don't have differents smell
<b>PACKAGING DETAILS</b>	
Type of packaging	Paper bags / bulk
Net weight	Paper bags 12.5-25 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 – 6 months in bulk
<b>AVERAGE VALUES PER 100 g of flour</b>	
Energy	1423 kJ /340kcal
Fat	0,7g
Of which saturates	0g
Carbohydrate	77g
Of which sugar	1,7g
Fibre	2,2g
Protein	10g
Salt	0g

