

DATA SHEET: 7-grain “BROWN BREAD” with sunflower and sesame seeds	E77M25/05 E10M05/05 14/01/2020
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The 7-grain “BROWN BREAD” Professional Mix is ideal to prepare bakery products like breads, pizza, piadina, tigella round breads, and focaccias. In particular, the mix enhances the organoleptic and nutritional qualities of noble cereals such as rye, and sunflower and sesame seeds give it a decidedly delicious flavour.

GENERAL CHARACTERISTICS

Bread and focaccias made with the 7-grain “BROWN BREAD” mix with sunflower and sesame seeds have a yield that is markedly better than traditional brown breads; crumb has regular, soft and elastic cell structure, and taste is made particularly pleasant by toasted sunflower and sesame seeds. Its dark crust, the dark gray colour of its crumb, and the typical fermentation aroma obtained from sourdough (natural yeast) and rye enable the finished products to stay fresh for a longer period of time. Cook before eating.

INGREDIENTS:

Grains 86% (soft **WHEAT** flour - type “1”, **RYE** flour, **BARLEY** flour, **SPELT** flour, **OAT** flake flour, corn flour, rice flour), **SESAME** seeds 3.4%, sunflower seeds 3%, dried **WHEAT** sourdough (malted **WHEAT** flour, starter culture), cane sugar, salt, dextrose, **BARLEY** malt and soft **WHEAT** malt flour, Antioxidant: ascorbic acid; enzymes.

May contain traces of: **SOYBEANS, MILK, MUSTARD** and **LUPIN**.

ORGANOLEPTIC CHARACTERISTICS

Aspect:	Slightly granular, heterogeneous powder with clear presence of sunflower and sesame seeds.
Colour:	Dark grey, with homogeneous spots typical of the mix.
Odour:	Pleasant, typical, no rancid smell, no moulds.
Taste:	Typical, slightly bitter.

PHYSICAL AND CHEMICAL STANDARDS ⁰:

Humidity	15.50 %max
pH	5.20-5.80 % dry matter.
Protein	> 13.00%
Falling Number	180-260 sec.
Granulometry:	
sieve residue, 1250 µ	5.0 % (+/- 3 %)
sieve residue, 1000 µ	1.0 % (+/- 1 %)
sieve residue, 560 µ	2.0 % (+/- 1 %)
sieve residue, 250 µ	5.0 % (+/- 3 %)
sieve residue, 150 µ	0-40.0 % (+/- 8 %)
residue	40.0-90.0 % (+/- 10 %)

MICROBIOLOGICAL STANDARDS ⁰:

Total bacteria load	<500,000/g
Total coliforms	<500/g
Moulds and yeasts	<5000/g
Salmonella	absent/25 g

FILTH TEST ⁰:

Acetonitric method	
Italian O.J. dated 18/8/94	total fragments <25/50 g

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RESIDUE ⁰:

Antiparasitic substances:	In accordance with current provisions; types and maximum tolerated quantities do not exceed those set forth by Italian Min. Decree of 27/08/2004 as amended and Regulation (EC) no. 396/2005 as amended.
Mycotoxins:	In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.
Heavy Metals	In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

NUTRITIONAL VALUES:

Average nutritional values per 100 g of product	
Energy	1485kJ / 351kcal
Fat	4.5 g
of which: saturates	0.3 g
Carbohydrate	60.7 g
of which sugars	4.0 g
Fibre	5.6 g
Protein	14.2 g
Salt	1.61 g

ALLERGEN DECLARATION:

Allergen (in accordance with Reg. (EU) no. 1169/2011)	Present as an ingredient	Absent	Possible contamination
Grains with gluten and derivative products	X		
Eggs, egg-based products and derivative products		X	
Fish, fish-based products and derivative products		X	
Crustaceans and derivative products		X	
Peanuts and derivative products		X	
Soybeans and derivative products			X
Milk and derivative products			X
Nuts and derivative products		X	
Celery and derivative products		X	
Mustard and derivative products			X
Sesame seeds and derivative products	X		
Sulphur dioxide and sulphites		X	
Lupin and derivative products			X
Shellfish and derivative products		X	

INFORMATION ON THE PRESENCE OF GMOs:

The product does not contain, is not made up of, and is not obtained from genetically modified ingredients, in accordance with current EU regulations.

PACKAGING

25-kg food-grade Kraft bags, 33 bags per 80x120 cm, 825-kg pallet.
5-kg Kraft bags, 160 bags per 80x120 cm, 800-kg pallet.

SHELF LIFE

No less than twelve months (25-kg format) and fourteen months (5-kg format) if stored in a cool and dry place. Anyway, consume within two months after package is opened. Product subject to natural weight loss.



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⁰ See the analysis procedures specified in the HACCP Manual. The results of the analysis refer to the mean values at the time of packing.