

TRADE NAME

Soft wheat flour type SPECIAL “WHOLE-GRAIN”

Ingredients

Soft **wheat** flour type “WHOLE-GRAIN”

Allergen declaration:

Product derived from grains containing gluten (**wheat**) as ingredient.

May contain traces of **soybeans, mustard** and **lupin**.

General Characteristics

The flour is pure and homogeneous without antimicrobial substances, preservatives, colouring, additives or technological adjuvants of any kind.

There are no ongoing infestations or residue due to contamination by pests or rodents, alterations of any extent and origin, soil, sand, substances and foreign bodies of any kind. On the whole, every flour produced complies with current Italian legislation and in particular Law no. 580 of 04/07/1967, as amended. Dietary guidelines recommend consumption of carbohydrates and dietary fibre which have a reduced calorie intake compared to products obtained with refined flours and facilitate colonic transit. The variety of cereals from which bran is made ensures the presence of a wide range of mineral salts and flavours. It is suitable for the preparation of special breads such as sfilatini (baguettes), French bread, rustic bread etc.

Use

This flour is used in the preparation of French bread, ciabatta, grissini breadsticks, sliced pizza and traditional soft pizza, in patisserie or in any other product where a higher content of proteins and mineral salts and dietary fibre is required.

Organoleptic Characteristics

Aspect	Granular powder with bran particles
Colour	Dark with bran particles in brown shades and colours
Odour	Pleasant, barely perceptible, no musty, rancid or any other unusual odour.
Taste	Typical.

Chemical standards

Humidity	max 15.50 %
Protein	> 12.50 % dry matter
Gluten	11.50-13.50% dry matter
Cinder content	1.30-1.70 % dry matter
pH	5.80-6.40
Falling Number	> 250 sec
W (values of basic flour)	330-360
P/L (values of basic flour)	0.45-0.65

Nutritional Values:

Average nutritional values per 100 g of product	
Energy	1432 kJ / 339 kcal
Fat	2.5 g
of which: saturates	0.5 g
Carbohydrate	60.2 g
of which sugars	1.8 g
Fibre	7.6 g
Protein	15.1 g
Salt	0.02 g

Microbiological Standards⁰ :

Total bacteria load	<100,000/g
Total coliforms	<500/g
Moulds and yeasts	<5,000/g
Salmonella	absent/25 g

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

Filth Test⁰:

Acetonitrile method Italian O.J.10/8/94 no. 186: Total fragments < 25/50 g

Residue⁰:

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.

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 paper bag package.

Shelf Life

The product is made to last no less than twelve months if stored in a cool, dry place. Product subject to natural weight loss.



DATA SHEET: SOFT WHEAT FLOUR TYPE SPECIAL “WHOLE-GRAIN”	F13S/06 15/05/2018
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