



TECHNICAL DATASHEET

Rev. 00 of 15/04/2015

| | |
|-----------------------------------|--|
| Legal name: | Common wheat flour Type 0 |
| Trade name: | Flour 0 E |
| Ingredients: | Wheat flour |
| Description: | Product obtained by milling selected wheat and subsequent blending of flour. |
| Storage method: | Store in a cool, dry place away from light |
| Packaging: | Paper bag for food |
| How to use: | |
| Indications for allergies: | Contains Gluten |
| GMO: | OGM Free |

ORGANOLEPTIC CHARACTERISTICS

| | |
|---------------------|--|
| Appearance: | Thin and dusty |
| Colour: | Natural white with no extra shades |
| Smell: | Pleasant, delicate without strange notes (rancid, moldy and stale) |
| Consistency: | Impalpable, dry, soft, sliding and without lumps |

AVERAGE NUTRITIONAL VALUE for 100 g of PRODUCT

| | | | |
|--|--------------------|-------------------------|---------|
| Energy: | 1441 kJ / 340 Kcal | of which sugars: | 0,37 g |
| Fats: | 1,9 g | Fibre: | 2,8 g |
| of which saturated fatty acids: | 0,38 g | Protein: | 14,5 g |
| Carbohydrates: | 67,1 g | Salt: | < 0,1 g |

MICROBIOLOGICAL CHARACTERISTICS

| | | | |
|--|-----------------|----------------------------------|----------------|
| Aerobic mesophilic organisms: | < 100.000 CFU/g | Presumed bacillus cereus: | < 100 CFU/g |
| Enterobacteriaceae: | < 100 CFU/g | Yeast: | < 1.000 CFU/g |
| Beta-glucuronidase positive E.coli: | < 10 CFU/g | Moulds: | < 1.000 CFU/g |
| Coagulase-positive staphylococcus: | < 100 CFU/g | Salmonella spp.: | Absent in 25 g |

CHEMICAL-PHYSICAL CHARACTERISTICS

| | | | |
|------------------------|--------------|---------------------|-------------|
| Humidity: | ≤ 15,5% | W | 380 – 400 |
| Proteins: | 14,5 / 15,5% | p/l | 0,55 – 0,65 |
| Gluten: | 13,5 / 14,5% | A% | ≥ 58% |
| Falling Number: | ≥ 280 | CD (minutes) | 16 – 20 |
| Ashes: | ≤ 0,65% | | |

LOGISTIC INFORMATION

| FORMATS | 25 kg | 50 kg | | RINFUSA |
|---------------------|-----------------|--------------|--|-----------------|
| Item number: | 42025 | 42050 | | 420 |
| EAN code: | | | | |
| Shelf life: | 8 Months | | | 8 Months |

Pesticide residues: Within the limits laid down by EC Regulation 396/05 as amended

Contaminants: Within the limits laid down by EC Regulation 1881/06 as amended



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