



# TECHNICAL DATASHEET

Rev. 00 of 15/04/2015

<b>Legal name:</b>	Common wheat flour Type 0
<b>Trade name:</b>	Flour 0 R
<b>Ingredients:</b>	Wheat flour
<b>Description:</b>	Product obtained by milling selected wheat and subsequent blending of flour.
<b>Storage method:</b>	Store in a cool, dry place away from light
<b>Packaging:</b>	Paper bag for food
<b>How to use:</b>	Ideal for oven products with direct method
<b>Indications for allergies:</b>	Contains Gluten
<b>GMO:</b>	OGM Free

## ORGANOLEPTIC CHARACTERISTICS

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

## AVERAGE NUTRITIONAL VALUE for 100 g of PRODUCT

<b>Energy:</b>	1441 kJ / 340 Kcal	<b>of which sugars:</b>	0,37 g
<b>Fats:</b>	1,9 g	<b>Fibre:</b>	2,8 g
<b>of which saturated fatty acids:</b>	0,38 g	<b>Protein:</b>	13 g
<b>Carbohydrates:</b>	68,1 g	<b>Salt:</b>	< 0,1 g

## MICROBIOLOGICAL CHARACTERISTICS

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

## CHEMICAL-PHYSICAL CHARACTERISTICS

<b>Humidity:</b>	≤ 15,5%	<b>W</b>	330 – 350
<b>Proteins:</b>	12 / 14%	<b>p/l</b>	0,55 – 0,65
<b>Gluten:</b>	12 / 13%	<b>A%</b>	≥ 57%
<b>Falling Number:</b>	≥ 280	<b>CD (minutes)</b>	12 – 14
<b>Ashes:</b>	≤ 0,65%		

## LOGISTIC INFORMATION

FORMATS	25 kg	50 kg		RINFUSA
<b>Item number:</b>	40125R	40150R		401R
<b>EAN code:</b>				
<b>Shelf life:</b>	8 Months	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



# TECHNICAL DATASHEET

Rev. 00 of 15/04/2015

<b>Legal name:</b>	Common wheat flour Type 00
<b>Trade name:</b>	Flour 00 R
<b>Ingredients:</b>	Wheat flour
<b>Description:</b>	Product obtained by milling selected wheat and subsequent blending of flour.
<b>Storage method:</b>	Store in a cool, dry place away from light
<b>Packaging:</b>	Paper bag for food
<b>How to use:</b>	Ideal for oven products with direct method, "short" biga and ciabatta
<b>Indications for allergies:</b>	Contains Gluten
<b>GMO:</b>	OGM Free

## ORGANOLEPTIC CHARACTERISTICS

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## LOGISTIC INFORMATION

FORMATS	25 kg	50 kg	RINFUSA
<b>Item number:</b>	40925R	40950R	409R
<b>EAN code:</b>			
<b>Shelf life:</b>	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