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 R.E.A. BS N. 120649 - N. Mecc. BS 022027



TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

Registered name:		soft wheat flour type “0”	
Commercial name		0 LG “LUCE DI GRANO”	
		 	
Ingredients		Soft <i>wheat</i> flour, <i>wheat</i> germ flour.	
Description		Produced by grinding soft wheat selected from EU and subsequented mixing of flours. It does not contain additives or technological aids of any kind. Ideal for pizza production with long rising times (over 16 hours depending on temperatures).	
Use		Ideal for pizza and focaccia production.	
Conservation		Store in a cool, dry and well-ventilated place, away from sunlight, at a temperature below 25°C.	
ORGANOLEPTIC CHARACTERISTICS			
Appearance		Fine and dusty	
Colour		Natural white with typical wheat germ “spiking”.	
Smell		Pleasant, delicate without extraneous notes rancid, musty and stale.	
Consistence		Impalpable, dry, soft, smooth to the touch and free of lumps	
AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT			
Energy		1447 kJ / 347 kcal	sugars 0,43 g
Total fat		1 g	Fibre 3,7 g
Saturated fat		0,19 g	Protein 14,4 g
Total carbohydrate		68,2 g	Salt < 0,1 g
MICROBIOLOGICAL CHARACTERISTICS			
Aerobic mesophilic microorganisms		< 100.000 CFU/g	Escherichia coli < 10 CFU/g
Moulds and yeasts		< 1.000 CFU/g	Salmonella spp. absent in 25 g
Total coliforms		< 500 CFU/g	
CHEMICAL-PHYSICAL CHARACTERISTICS			
Humidity		≤ 15,50 %	W 350 - 370
Protein		14,50 / 15,50 %	P/L 0,50 – 0,60
Gluten:		13,50 / 14,50 %	BRABENDER FARINOGRAM
Falling Number		≥ 280	ABSORPTION % ≥ 57 %
Ash		≤ 0,65 %	STABILITY minutes ≥ 15
CONTAMINANTS AND FOREIGN BODIES			
INSECT FRAGMENTS		≤ 25 in 50 g	
MOUSE HAIR		absent	
FOREIGN BODIES		absent	
PESTICIDE RESIDUES		Within the limits of EC Regulation 396/2005 - 149/2008 as amended.	
CONTAMINANTS		Within the limits of EU Regulation 915/2023 - 1881/2006 as amended.	
ADDITIONAL INFORMATION			
Allergens		Contains: <i>gluten</i> . May contain: <i>soy, mustard, lupine</i> .	
OGM		GMO free according to EC Reg 1829/2003 and EC Reg 1830/2003	
Packing		25 kg multilayer paper bag in accordance with: EC Reg. 1935/2004, EC Reg. 1895/2005, EC Reg. 10/2011 and current Italian law: M.D. 21/03/1973, Presidential Decree 777/82 and subsequent amendments. Food contact materials are for food use. For bulk product use tanks dedicated exclusively to the transport of flour.	
Shelf life		12 months if the storage methods are followed. To maintain the product's characteristics, it is recommended to remove the stretch film and keep the bags elevated off the ground not leaning against the wall. Once the package is opened, the product should be consumed within a short time. It is recommended to always reseal the package after use.	
Internal code		40125LLG – 40110LLG	
EAN code 25kg		8000917409325	EAN code 10kg 8000917409882