



**Molino Piantoni s.a.s. di Michelangelo Piantoni & c.**  
[www.molinopiantoni.it](http://www.molinopiantoni.it) - [info@molino piantoni.it](mailto:info@molino piantoni.it)  
 Via Cologne, 19 - 25032 Chiari (Bs)  
 Tel. +39 030 711001 - Fax +39 030 7000119  
 P. Iva 00546740986 - Cod.Fisc./R.I.BS 00276350170  
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## TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

|                                                 |                                                                                                                                                                                                                                                                                                                                                                |                      |                |
|-------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|----------------|
| Registered name:                                | soft wheat flour type “0”                                                                                                                                                                                                                                                                                                                                      |                      |                |
| Commercial name                                 | “TYPE” 0 MANITOBA                                                                                                                                                                                                                                                                                                                                              |                      |                |
|                                                 |                                                                                                                                                                                                                                                                             |                      |                |
| Ingredients                                     | Soft <i>wheat</i> flour.                                                                                                                                                                                                                                                                                                                                       |                      |                |
| Description                                     | Produced by grinding soft wheat selected cleaned of foreign substances and impurities, in accordance with Italian laws. It does not contain additives or technological aids of any kind.                                                                                                                                                                       |                      |                |
| Use                                             | Ideal for baked products with long leavening times.                                                                                                                                                                                                                                                                                                            |                      |                |
| 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                                                                                                                                                                                                                                                                                                                                                  |                      |                |
| 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                                          | 1441 kJ / 340 kcal                                                                                                                                                                                                                                                                                                                                             | sugars               | 0,37 g         |
| Total fat                                       | 1,9 g                                                                                                                                                                                                                                                                                                                                                          | Fibre                | 2,8 g          |
| Saturated fat                                   | 0,38 g                                                                                                                                                                                                                                                                                                                                                         | Protein              | 14,5 g         |
| Total carbohydrate                              | 67,1 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               |                                                                                                                                                                                                                                                                                                                                                                | ALVEOGRAM OF CHOPIN  |                |
| Humidity                                        | ≤ 15,50 %                                                                                                                                                                                                                                                                                                                                                      | W                    | 420 - 440      |
| Protein                                         | 14,50 / 15,50 %                                                                                                                                                                                                                                                                                                                                                | P/L                  | 0,55 – 0,65    |
| Gluten:                                         | 13,50 / 14,50 %                                                                                                                                                                                                                                                                                                                                                | BRABENDER FARINOGRAM |                |
| Falling Number                                  | ≥ 280                                                                                                                                                                                                                                                                                                                                                          | ABSORPTION %         | ≥ 59 %         |
| Ash                                             | ≤ 0,65 %                                                                                                                                                                                                                                                                                                                                                       | STABILITY minutes    | ≥ 20           |
| 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: <b>gluten</b> . May contain: <b>soy, mustard, lupine</b> .                                                                                                                                                                                                                                                                                           |                      |                |
| 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.<br>For bulk product use tanks dedicated exclusively to the transport of flour.                                   |                      |                |
| Shelf life                                      | 12 months if the storage methods are followed.<br>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.<br>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                                   | 40525                                                                                                                                                                                                                                                                                                                                                          |                      |                |
| Codice EAN                                      | 8000917409257                                                                                                                                                                                                                                                                                                                                                  |                      |                |