



Molino Piantoni s.a.s. di Michelangelo Piantoni & c.

www.molinopiantoni.it - info@molinopiantoni.it

Via Cologne, 19 - 25032 Chiari (Bs)

Tel. +39 030 711001 - Fax +39 030 7000119

P. Iva 00546740986 - Cod.Fisc./R.I.BS 00276350170

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



BRCs

Food Safety



TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

<b>Registered name:</b>	soft wheat flour type "0"		
<b>Commercial name</b>	0 MD "LUCE DI GRANO"		
<b>Ingredients</b>	Soft <i>wheat</i> flour, <i>wheat</i> germ flour.		
<b>Description</b>	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 medium to long rising times (5-10 hours depending on temperatures).		
<b>Use</b>	Ideal for pizza and focaccia production.		
<b>Conservation</b>	Store in a cool, dry and well-ventilated place, away from sunlight, at a temperature below 25°C.		
<b>ORGANOLEPTIC CHARACTERISTICS</b>			
<b>Appearance</b>	Fine and dusty		
<b>Colour</b>	Natural white with typical wheat germ "spiking".		
<b>Smell</b>	Pleasant, delicate without extraneous notes rancid, musty and stale.		
<b>Consistence</b>	Impalpable, dry, soft, smooth to the touch and free of lumps		
<b>AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT</b>			
<b>Energy</b>	1471 kJ / 347 kcal	<b>sugars</b>	0,43 g
<b>Total fat</b>	1 g	<b>Fibre</b>	3,7 g
<b>Saturated fat</b>	0,19 g	<b>Protein</b>	13,2 g
<b>Total carbohydrate</b>	69,4 g	<b>Salt</b>	< 0,1 g
<b>MICROBIOLOGICAL CHARACTERISTICS</b>			
<b>Aerobic mesophilic microorganisms</b>	< 100.000 CFU/g	<b>Escherichia coli</b>	< 10 CFU/g
<b>Moulds and yeasts</b>	< 1.000 CFU/g	<b>Salmonella spp.</b>	absent in 25 g
<b>Total coliforms</b>	< 500 CFU/g		
<b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>		<b>ALVEOGRAM OF CHOPIN</b>	
<b>Humidity</b>	≤ 15,50 %	<b>W</b>	280 - 310
<b>Protein</b>	13,50 / 14,50 %	<b>P/L</b>	0,50 – 0,60
<b>Gluten:</b>	12,50 / 13,50 %	<b>BRABENDER FARINOGRAM</b>	
<b>Falling Number</b>	≥ 280	<b>ABSORPTION %</b>	≥ 56 %
<b>Ash</b>	≤ 0,65 %	<b>STABILITY minutes</b>	≥ 12
<b>CONTAMINANTS AND FOREIGN BODIES</b>			
<b>INSECT FRAGMENTS</b>	≤ 25 in 50 g		
<b>MOUSE HAIR</b>	absent		
<b>FOREIGN BODIES</b>	absent		
<b>PESTICIDE RESIDUES</b>	Within the limits of EC Regulation 396/2005 - 149/2008 as amended.		
<b>CONTAMINANTS</b>	Within the limits of EU Regulation 915/2023 - 1881/2006 as amended.		
<b>ADDITIONAL INFORMATION</b>			
<b>Allergens</b>	Contains: <i>gluten</i> . May contain: <i>soy, mustard, lupine</i> .		
<b>OGM</b>	GMO free according to EC Reg 1829/2003 and EC Reg 1830/2003		
<b>Packing</b>	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.		
<b>Shelf life</b>	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.		
<b>Internal code</b>	40125LMD – 40110LMD		
<b>EAN code 25kg</b>	8000917409318	<b>EAN code 10kg</b>	8000917409967