



TECHNICAL DATASHEET

Rev. 00 of 15/04/2015

Legal name:	Common wheat flour Type 0
Trade name:	Flour 0 M
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:	Ideal for croissant with long time crafting production
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	390 – 420
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:	40625	40650		406
EAN code:				
Shelf life:	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