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



BRGS

Food Safety



TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

Registered name:	soft wheat flour type "00"
Commercial name	00 E
Ingredients	Soft wheat flour.
Description	Produced by grinding soft wheat selected from EU 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
Total fat	1,9 g
Saturated fat	0,38 g
Total carbohydrate	67,1 g
sugars	0,37 g
Fibre	2,8 g
Protein	14,5 g
Salt	< 0,1 g
MICROBIOLOGICAL CHARACTERISTICS	
Aerobic mesophilic microorganisms	< 100.000 CFU/g
Moulds and yeasts	< 1.000 CFU/g
Total coliforms	< 500 CFU/g
CHEMICAL-PHYSICAL CHARACTERISTICS	
Humidity	≤ 15,50 %
Protein	14,50 / 15,50 %
Gluten:	13,50 / 14,50 %
Falling Number	≥ 280
Ash	≤ 0,55 %
ALVEOGRAM OF CHOPIN	
	W 390 - 420
	P/L 0,55 - 0,65
BRABENDER FARINOGRAM	
	ABSORPTION % ≥ 58 %
	STABILITY minutes ≥ 16
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: gluten . May contain: soy, mustard, lupine .
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	41325
Codice EAN	