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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 "00"   |   |                |
| <b>Commercial name</b>                                 | 00 "PANETTONE"   |  |                |
| <b>Ingredients</b>                                     | Soft <i>wheat</i> flour  |   |                |
| <b>Description</b>                                     | 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.   |   |                |
| <b>Use</b>   | Ideal for the production of PANETTONI and "large leavened goods" with long processing times.   |   |                |
| <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  |   |                |
| <b>Smell</b>   | Pleasant, delicate without extraneous notes of 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>  | 1441 kJ / 340 kcal   | <b>sugars</b>   | 0,37 g         |
| <b>Total fat</b>                                       | 1,9 g  | <b>Fibre</b>  | 2,8 g          |
| <b>Saturated fat</b>                                   | 0,38 g   | <b>Protein</b>  | 12,5 g         |
| <b>Total carbohydrate</b>                              | 69,1 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>  | 250 - 280      |
| <b>Protein</b>   | 12,00 / 13,00 %  | <b>P/L</b>  | 0,65 - 0,75    |
| <b>Gluten:</b>   | 10,50 / 11,50 %  | <b>BRABENDER FARINOGRAM</b>   |                |
| <b>Falling Number</b>                                  | ≥ 280  | <b>ABSORPTION %</b>   | ≥ 57 %         |
| <b>Ash</b>   | ≤ 0,45 %   | <b>STABILITY minutes</b>  | ≥ 8            |
| <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: <b>gluten</b> . May contain: <b>soy, mustard, lupine</b> .   |   |                |
| <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.<br>For bulk product use tanks dedicated exclusively to the transport of flour.                                   |   |                |
| <b>Shelf life</b>                                      | 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. |   |                |
| <b>Internal code</b>                                   | 40725S   |   |                |
| <b>Codice EAN</b>                                      | 8000917409486  |   |                |