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

TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

Registered name:	**Whole wheat flour**		
Commercial name	**WHOLE WHEAT FLOUR "SPECIAL"**		
Ingredients	Whole ***wheat*** flour.		
Description	Product obtained by milling OF *STRONG* selected soft wheat from EU and subsequent mixing of flours. The contained cruscal parts has dimension > 1250µ. It does not contain additives or technological aids of any kind.		
Use	Ideal for fiber-rich bakery products.		
Conservation	Store in a cool, dry and well-ventilated place, away from sunlight, at a temperature below 25°C.		
ORGANOLEPTIC CHARACTERISTICS			
Appearance	Flourly and fine with the tipical presence of the bran "leaf".		
Colour	Natural white		
Smell	Pleasant, delicate without extraneous notes of 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	1399 kJ / 331 kcal	**sugars**	0,48 g
Total fat	2,1 g	**Fibre**	11 g
Saturated fat	0,38 g	**Protein**	14 g
Total carbohydrate	57,1 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			
Humidity	≤ 15,50 %		
Protein	13,5,00 / 14,50 %		
Gluten:	12,00 / 13,00 %		
Falling Number	≥ 280		
Ash	min 1,30% max 1,70%		
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	41925		
Codice EAN	8000917409448		