



TECHNICAL SPECIFICATIONS TYPE-1 FIRST STRONG BREAD FLOUR

SOFT WHEAT FLOUR TYPE	TYPE-1 FIRST STRONG
PACK SIZES	25 KG
PACKAGING	PAPER SACK/IN BULK
SHELF LIFE	06 MONTHS FROM PACKAGING DATE

USE

Suitable for making medium-strength breads, such as rosette and ciabatte, and focaccia and Roman “pulled” pizza, for long-proving times.

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered:

- 1) conforms to the purchase specifications
- 2) conforms to the regulations in force concerning pesticide residues in products destined for human consumption
- 3) has been handled and preserved in such a way as to prevent the formation of micro-toxins
- 4) Allergen information: soft-wheat contains gluten, and might contain traces of soya. Ingredients: soft-wheat flour, soft-wheat gluten.

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.00 %	MAX
ASH	0.70 % s.s.	MAX
AZOTATE SUBSTANCES	15.10 % s.s.	MIN
GLUTINES	13.30 % s.s.s.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	360 Joules	+/- 20
P/L	0.80	+/- 0.05
ABSORPTION	60.50%	+/- 1
CD	12.5 min	

FILTH TEST

INSECT FRAGMENTS	n/50 g	15 MAX
RODENT HAIRS	n/25 g	absent

ORGANOLEPTIC CHARACTERISTICS

COLOUR	characteristic white
ODOUR	absence of unpleasant odours
FLAVOUR	pleasant, characteristic
APPEARANCE	rough

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL COUNT	< 100.000 ufc/g
MOULDS	< 1.000 ufc/g
YEASTS	< 1.000 ufc/g
TOTAL COLIFORMS	< 1.000 ufc/g