



Molino Soncini Cesare

TECHNICAL SPECIFICATIONS: type0/00 RS Bread flour

SOFT WHEAT FLOUR TYPE		0/00 Red Special for long proving times 16-20hours
PACK SIZES		25/50 kg
PACKAGING		PAPER SACK/IN BULK
SHELF LIFE		06 MONTHS FROM PACKAGING DATE

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) is 100% flour from EU origin.

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50%	MAX
ASH	0.60% s.s. (type 0) and 0.55% s.s (type 00)	MAX
AZOTATE SUBSTANCES	15.50% s.s.	MIN
GLUTINES	14.00% s.s.s.	MIN
AMYLOGRAPH	1000 U.A.	MIN

RHEOLOGICAL VALUES

W	350	+/-20
P/L	0.60	+/-0.05
ABSORPTION	61.50%	+/-1
CD	15 min	+/- 1 min

FILTH-TEST

INSECT FRAGMENTS	n°/50g	15 max
RODENT HAIRS	n°/25g	Absent

MICROBIOLOGICAL CHARACTERISTICS

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