



## TECHNICAL DATASHEET FOR WHOLEMEAL STRONG BREAD FLOUR

<b>SOFT WHEAT FLOUR TYPE</b>	<b>WHOLEMEAL STRONG MEDIUM FOR BREAD</b>
<b>PACKAGE SIZES</b>	<b>25KG</b>
<b>PACKAGING</b>	<b>PAPER SACK/IN BULK</b>
<b>SHELF LIFE</b>	<b>06 MONTHS FROM PACKAGING DATE</b>

### USE

Suitable for making all types of wholemeal bread, of different sizes

### 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:** made from cereals that contain gluten, might contain traces of soya. **Ingredients:** soft-wheat flour, soft-wheat bran, soft-wheat gluten.

### CHEMICAL/PHYSICAL CHARACTERISTICS

<b>MOISTURE</b>	<b>15.50 %</b>	<b>MAX</b>
<b>ASH</b>	<b>1.40 % s.s.</b>	<b>MAX</b>
<b>AZOTATE SUBSTANCES</b>	<b>14.50 % s.s.</b>	<b>MIN</b>
<b>GLUTINES</b>	<b>12.50 % s.s.s.</b>	<b>MIN</b>
<b>AMYLOGRAPH</b>	<b>800 U.A.</b>	<b>MIN</b>

### RHEOLOGICAL VALUES

<b>W</b>	<b>330-350 Joule</b>	<b>+/-20</b>
<b>P/L</b>	<b>1.00-1.10</b>	<b>+/-0.05</b>
<b>ABSORPTION</b>	<b>61.50%</b>	<b>+/-1</b>
<b>CD</b>	<b>14 MIN</b>	<b>+/- 1 min</b>

### FILTH-TEST

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

### ORGANOLEPTIC CHARACTERISTICS

<b>COLOUR</b>	<b>characteristic white flour colour, with presence of fibres</b>
<b>SMELL</b>	<b>no unpleasant odours</b>
<b>TASTE</b>	<b>pleasant flour taste</b>
<b>PHYSICAL ASPECT</b>	<b>coarse</b>

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL COUNT</b>	<b>&lt; 100.000 ufc/g</b>
<b>MOULDS</b>	<b>&lt; 1.000 ufc/g</b>
<b>YEASTS</b>	<b>&lt; 1.000 ufc/g</b>
<b>TOTAL COLIFORMS</b>	<b>&lt; 1.000 ufc/g</b>