



## TECHNICAL SPECIFICATION FOR FRESH PASTA - 00 PASTA

|                        |  |
|------------------------|--|
| <b>SOFTWHEAT FLOUR</b> | <b>TYPE-00 PASTA</b>                   |
| <b>Package size</b>    | <b>1/25 KG</b>                         |
| <b>Packaging</b>       | <b>Paper sack/in bulk</b>              |
| <b>Shelf-life</b>      | <b>6 months from date of packaging</b> |

### USE

suitable for making fresh pasta, filled fresh pasta and gnocchi.

### 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: contains gluten, might contain traces of soya. Ingredients: soft-wheat flour, soft-wheat gluten.

### CHEMICAL/PHYSICAL CHARACTERISTICS

|                           |                      |            |
|---------------------------|----------------------|------------|
| <b>HUMIDITY</b>           | <b>15.50 %</b>       | <b>MAX</b> |
| <b>ASH</b>                | <b>0.43 % s.s.</b>   | <b>MAX</b> |
| <b>AZOTATE SUBSTANCES</b> | <b>11.00 % s.s.</b>  | <b>MIN</b> |
| <b>GLUTINES</b>           | <b>9.50 % s.s.s.</b> | <b>MIN</b> |
| <b>AMYLOGRAPH</b>         | <b>900 U.A.</b>      | <b>MIN</b> |

### RHEOLOGICAL VALUES

|                   |                  |                 |
|-------------------|------------------|-----------------|
| <b>W</b>          | <b>210-230</b>   | <b>+/- 20</b>   |
| <b>P/L</b>        | <b>0.50-0.60</b> | <b>+/- 0.05</b> |
| <b>ABSORPTION</b> | <b>55.00%</b>    | <b>+/- 1</b>    |
| <b>CD</b>         | <b>5 min</b>     |                 |

### FILTH TEST

|                         |               |                    |
|-------------------------|---------------|--------------------|
| <b>INSECT FRAGMENTS</b> | <b>n/50 g</b> | <b>15 MAX</b>      |
| <b>RODENT HAIRS</b>     | <b>n/25 g</b> | <b>NOT PRESENT</b> |

### ORGANOLEPTIC CHARACTERISTIC

|                                 |   |
|---------------------------------|---|
| <b>COLOUR</b>                   | <b>white</b>                                  |
| <b>SMELL</b>                    | <b>No unpleasant smell</b>                    |
| <b>TASTE</b>                    | <b>Characteristic pleasant taste of flour</b> |
| <b>PHYSICAL CHARACTERISTICS</b> | <b>soft</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>   |