



TECHNICAL DATA-SHEET: TYPE-00 FLOUR FOR PIZZA RED GS

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|-----------------------------|---|
| SOFTWHEAT FLOUR TYPE | 00 PIZZA RED GS |
| CONFECTION | 25 KG |
| PACKAGING | PAPER BAGS/LOOSE |
| EXPIRY DATE | 6 MONTHS FROM DATE OF CONFECTION |

USE

For producing pizzas at medium-long rising times (36-60h), indirect method. Commonly used in family-run pizzerias which specialise in high-quality products, particularly Neapolitan pizza. The dough can be cold-stored for 1-3 days at 0/4°C. Protein level: 16%.

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, and might contain traces of soya. Made from softwheat flour and softwheat gluten

CHEMICAL/PHYSICAL CHARACTERISTICS

| | | |
|-------------------|----------------------|------------|
| HUMIDITY | 15.50% | MAX |
| ASH | 0.55% s.s. | MAX |
| AZOTATES | 16.50% s.s. | MIN |
| GLUTEN | 13.80% s.s.s. | MIN |
| AMYLOGRAPH | 900 U.A. | MIN |

RHEOLOGICAL VALUES

| | | |
|-------------------|----------------------|-----------------|
| W | 420-440 Joule | +/- 20 |
| P/L | 0.55-0.65 | +/- 0.05 |
| ABSORPTION | 60.00% | +/- 1 |
| CD | 13 min | |

FILTH TEST

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

ORGANOLEPTIC CHARACTERISTICS

| | |
|------------------|--|
| COLOUR | Characteristic white flour colour |
| SMELL | No unpleasant smell |
| TASTE | Characteristic flour taste |
| LOOK/FORM | soft |

MICROBIOLOGICAL CHARACTERISTICS

| | |
|------------------------|---------------------------|
| TOTAL BACTERIA | < 100.000 ufc/g |
| MOULDS | < 1.000 ufc/g |
| YEASTS | < 1.000 ufc/g |
| TOTAL COLIFORMS | < 1.000 ufc/g |