



Molino Soncini Cesare

TECHNICAL DATASHEET

product code: 41.06.01

Chemical laboratory
quality control

Classification for sale: rye flour
Product intended for human consumption

PRODUCTION: the raw materials for this product are chosen from rye that has been selected and quality-controlled according to specific criteria (humidity, specific weight, calibration, levels of impurities, absence of abnormal colour or smell, treatment methods in the fields etc).
This product is not made with genetically-modified ingredients.

ALLERGY INFORMATION: this product contains gluten and may contain traces of soya

GENETIC-MODIFICATION INFORMATION: this product does not contain genetically-modified ingredients as per European Union regulations CE258/97, CE1829/2003 and CE 1830/2003.

ORGANOLEPTIC ANALYSIS

Appearance:	flour
Colour:	white/grey
Smell:	neutral
Taste:	neutral

PARTICLE SIZE: 100% of product smaller than 400 microns

CHEMICAL ANALYSIS

CHARACTERISTIC	AVERAGE VALUE	TOLERANCE
Humidity	13%	± 1.5
Protein (Nx6.25)	9%	± 1
Fats	1.5%	± 0.2
Cellulose (via Weende method)	1%	± 0.2
Minerals	1.5%	± 0.2
Fibres	12%	± 1.5
Starch	57%	± 2
Calorific value	369 Kcal/100g	

MICROBIOLOGICAL ANALYSIS

Total microbe count	100000 UFC/g MAX
Yeasts	2000 UFC/g MAX
Moulds	2000 UFC/g MAX
Coliform bacteria	Absent in 1g
Salmonella	Absent in 25g



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CONTAMINANTS ANALYSIS: traces of phyto-sanitary products, insecticides and micotoxins, at levels below permitted maximum under relevant legislation.

PACKAGING: product is packed in multi-layer stitched paper sacks of 25 kg each

STORAGE: Store in a cool, clean and dry place. Avoid exposure to direct sunlight. If stored in correct conditions, the product will maintain its characteristics for a period of not less than 6 months.