

TECHNICAL DATA

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Multi-cereals flour

A semi-processed flour perfect for making multi-cereal breads.

STRUCTURE	Flour	
PACKAGING	25kg paper sacks suitable for food packaging	
EXPIRY DATE	To be consumed within six months of date of production.	
STORAGE	Store in a cool, clean and dry place.	
CHARACTERISTICS	Ideal for making slightly dark bread, for sliced bread and buns; rich in flavour, with whole seeds.	

INGREDIENTS		
Wheat type '0'		
Sesame seeds		
Broken wholemeal soya		
Soya flour		
Cornflour		
Barley flour		
Linseeds		
α-amylase		
Additive E300		
millet		

SUGGESTED BASE RECIPE		
10kg Multi-cereal bread flour		
6 litres of water at 27-29°C		
400 grams yeast		
0.35 litres of olive oil		
Salt, quantity as preferred		

USE

Mix ingredients together to form a smooth paste; leave to stand for 20 minutes, then proceed to break into pieces. Leave it to rest again for 10 minutes, then form into preferred shapes. Leave to rise for 50 minutes at 35° C. Bake at $180-190^{\circ}$ C with or without vapour.



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MICROBIOLOGICAL ANALYSIS			
GROUP	VALUE		
Total mesophyte bacteria	< 500,000 UFC/g		
E. Coli	< 1 UFC/g		
Moulds and yeasts	< 10,000 UFC/g		
Salmonella	Not present in 25g		

CHEMICAL COMPOSITION				
Ph: <6	Relative humidity: <10			

ALLERGEN INFORMATION				
ALLERGEN	PRESENT/NOT PRESENT	ACCIDENTAL PRESENCE		
Cereals containing gluten (such as rye, kamot or derivatives) or gluten derivatives.	PRESENT	NOT PRESENT		
Soya and soya derivatives	PRESENT	NOT PRESENT		
Dried fruit or nuts (such as nuts, pistacchio, Brazil nuts etc)	NOT PRESENT	NOT PRESENT		
Peanuts and derivative products	NOT PRESENT	NOT PRESENT		
Sesame seeds and derivatives	PRESENT	NOT PRESENT		
Milk and derivatives (including lactose)	NOT PRESENT	NOT PRESENT		
Eggs and derivatives	NOT PRESENT	NOT PRESENT		
Fish and derivatives	NOT PRESENT	NOT PRESENT		
Shellfish and derivatives	NOT PRESENT	NOT PRESENT		
Celery and derivatives	NOT PRESENT	NOT PRESENT		
Mustard seeds and derivatives	NOT PRESENT	NOT PRESENT		
Sulphur dioxide or concentrated sulphites at levels higher than 10mg/kg or 10mg/litre, expressed as SO ²	NOT PRESENT	NOT PRESENT		
Lupin bean and related products (Dir. 142/46)	NOT PRESENT	NOT PRESENT		
Mollusces and mollusc-based products (Dir. 142/46)	NOT PRESENT	NOT PRESENT		

GENETIC-MODIFICATION DECLARATION

On the basis of the declarations and documentation made available to us by the suppliers of our raw materials used in the production of this flour, we hereby declare that this product does not contain, nor derives from, genetically-modified materials, as per EU regulations 1829/03 and 1830/03.