



# DATA SHEET

## DARK

<b>1 Commercial product name:</b>	<b>SEMI-WORKED FLOUR FOR BREAD</b>	
<b>2 Company product denomination:</b>		
<b>3 Company product code:</b>		
<b>4 Ingredients:</b>	<b>Softwheat</b> flour type "0", <b>rye</b> flour, sesame seed oil, sunflower seeds, linseed, <b>barley</b> flour, <b>oatflour</b> , <b>gluten</b> yeast, salt (1,7%), malted <b>oat</b> flour, cornflour, dextrose, malted <b>softwheat</b> flour, treating agent: E300, alpha amilyase.	
<b>5 Quantities:</b>	<b>DARK</b> kg 10, water L 5,200, extra-virgin olive oil kg 0,400, yeast kg 0,300.	
<b>6 Method:</b>	Work with the spiral for 5+7 minutes, final temperature for dough of 26°C. Leave to rest for 30 minutes, measure out into 300gram pieces, roll each, and leave to rest for another 30 minutes. Form into loaf shapes, and leave to rise in a cell for 50 minutes at 30°C. Steam bake at 210 °C for 35 minutes, opening the draught 2/3rds of the way through cooking.	
<b>7 Confection:</b>	Multi-layered paper bags of 25kg.	
<b>8 Labelling:</b>	Labelled according to Italian government regulation 1169/2011, Italian state law 27.01.92 n.109, and as later modified.	
<b>9 Storage:</b>	In a cool and dry place (T <20 °C; UR <65%).	
<b>10 Shelf life:</b>	12 months.	
<b>11 Lot number:</b>	Labelled in format day/month/year.	
<b>12 Organoleptic characteristics:</b>	Look	Flour
	Colour	Light brown with dark and light yellow points
	Smell	Neutral
	Taste	Traditional flour taste
<b>13 Microbiological characteristics:</b>	Total bacteria:	≤ 100.000 ufc/g
	Total coliforms:	≤ 100 ufc/g
	E-coli:	≤ 10 ufc/g
	Stafilococcus:	≤ 50 ufc/g
	Salmonella:	absent in 25 g
	Moulds and yeasts:	≤ 10.000 ufc/g
	Filth test:	≤ 50 /50g
<b>14 Levels of metal, anti-parasite residuals and other contaminants</b>	Within legal limits.	



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### ALLERGENS - GM - IONISING TREATMENTS

	Present in product		Present in production line		Note
	YES	NO	YES	NO	
Cereals containing gluten (i.e. softwheat, rye, barley, oats, kamut, spelt, or their hybrids) and products derived from them*	X		X		Softwheat flour type "0", rye flour, barley flour, oatflour, gluten yeast, malted oat flour, cornflour, malted softwheat flour.
Crustaceans or products derived from them*		X		X	
Eggs or egg-based products*		X		X	
Fish or fish-based products*		X		X	
Peanuts or peanut-based products*		X		X	
Soya or soya-based products*		X	X		
Milk or milk-based products (including lactose)*		X	X		
Nuts, i.e. almonds ( <i>Amigdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), common nut ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistacchios ( <i>Pistacia vera</i> ), macadamia nuts ( <i>Macadamia ternifolia</i> ) and products derived from them*		X		X	
Celery or celery-based products*		X		X	
Mustard or mustard-based products*		X		X	
Sesame-seed oil, or products based on it*	X		X		Sesame-seeds.
Sulfur dioxide or sulphites in concentrations over 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub> *		X	X		
Lupins or products based on them*		X		X	
Shellfish or products based on them *		X		X	
G.M. Or GM derivatives (as per EU regulations 1829/2003 e 1830/2003)		X		X	
Ionised radiation treatments		X		X	
Colourants (EU directive 94/36/CE).		X		X	

\*as per EU Directive 2003/89/CE and subsequent modifications.

\*\*please see Attachment 111/two or EU Directive 2007/68/CE