



Molino Soncini Cesare

TECHNICAL DATA

Revision n.6
Date 17/04/2008
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MAJOR: Bread enhancer

STRUCTURE	Flour
PACKAGING	25kg paper sacks suitable for food packaging
EXPIRY DATE	To be consumed preferably within six months of the date of production.
STORAGE	Store in a cool dry place.
CHARACTERISTICS	Semi-processed additive used for the creation of all types of pizza, bread, grissini etc.

INGREDIENTS

Cornflour type '0'
Malted cereal flour (usually refers to malted yeast flour; otherwise we will advise clients accordingly)
α -amylase
Flour additive: asorbic acid E300

SUGGESTED BASE USE

Generally recommended to use 1.5 kg per 100 kg of flour.

USE

MAJOR bread enhancer can be added directly to doughs, to yeast preparations or to long-rising doughs. It is recommended to avoid using flours that already contain additive E300.

MICROBIOLOGICAL ANALYSIS

GROUP	VALUE
Total mesophyte bacterials	< 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
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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	NOT 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	NOT PRESENT	NOT PRESENT
Lactose products and derivatives	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
Molluscs 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.