



# DATASHEET

## FLOUR FOR BUCKWHEAT BREADS

rev: 01

Date: 08/05/2015

|           |   |   |                  |
|-----------|---|---|------------------|
| <b>1</b>  | <b>Product</b>  | Semi processed flour for buckwheat bread  |                  |
| <b>2</b>  | <b>commercial product name</b>  | FLOUR FOR BUCKWHEAT BREAD   |                  |
| <b>3</b>  | <b>product code:</b>  | BUCK  |                  |
| <b>4</b>  | <b>Ingredients:</b>   | type 0 wheat flour, wholemeal buckwheat flour, linseed, sunflower oil, wholemeal spelt flour, barley flour, thermo-treat wheat bran, barley malt extract, salt (1.7%), soluble dietary fibre, dextrose, toasted wheat flour, treatment agent: E300, alpha amylase                                 |                  |
| <b>5</b>  | <b>usage:</b>   | FLOUR 10 kg, 5.5l water, 300g yeast   |                  |
| <b>6</b>  | <b>instructions:</b>  | work with the hook for 5+7 minutes, final dough temperature: 24/26°C. Leave to rest for 30mins, form into rolled pieces of 300g, leave to rise for another 30 mins. Form into roll shape. Leave in a cold cell at 30°C for one hour. Steam bake at 200°C for 35 mins, opening the draft after 20. |                  |
| <b>7</b>  | <b>confections:</b>   | 25kg multi layer paper bags suitable for food.  |                  |
| <b>8</b>  | <b>labelling:</b>   | as per Italian State Law 27.01.92 n° 109, and EU law 119/2011   |                  |
| <b>9</b>  | <b>storage:</b>   | dry cool place (T <20 °C; UR <65%).   |                  |
| <b>10</b> | <b>Shelf life:</b>  | 12 months   |                  |
| <b>11</b> | <b>lot number:</b>  | on label, with day/month/year   |                  |
| <b>12</b> | <b>Organoleptic data:</b>   | Physical characteristics  | typical of flour |
|           |   | Colour  | white            |
|           |   | Smell   | Neutral          |
|           |   | Taste   | Typical of flour |
| <b>13</b> | <b>Microbiological data:</b>  | total bacteria  | ≤ 100.000 ufc/g  |
|           |   | total coliforms   | ≤ 1.000 ufc/g    |
|           |   | Escherichia coli  | ≤ 10 ufc/g       |
|           |   | Staphylococcus aureus   | ≤ 50 ufc/g       |
|           |   | Salmonella  | assente in 25 g  |
|           |   | moulds and yeasts   | ≤ 10.000 ufc/g   |
|           |   | Filth test  | ≤ 50 /50g        |
| <b>14</b> | <b>metals and other contaminants</b>  | under permitted legal maximums  |                  |
| <b>15</b> | <b>Average nutritional data* (per 100 g)</b><br>*calculated using data from the Italian INRAN database, | Energy (Kcal/KJ)  | 342/1.434        |
|           |   | Fats (g)  | 5.45             |
|           |   | including saturated (g)   | 0.55             |
|           |   | Carbohydrates (g)   | 61.66            |
|           |   | including sugars (g)  | 2.91             |
|           |   | Protein (g)   | 12.92            |
|           |   | Fiber (g)   | 8.96             |
| Salt (g)  | 1.74  |   |                  |



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| ALLERGY AND GM INFORMATION   | Present in product |    | Present in production line |    | Notes   |
|--|--------------------|----|----------------------------|----|---|
|  | YES                | NO | YES                        | NO |   |
| Cereals containing gluten (wheat, rye, barley, oats spelt, kamut or their derivatives) or products made from these*  | X                  |    | X                          |    | type 0 softwheat flour, wholemeal spelt flour, oat flour, thermo treated wheat bran, barley malt extract, toasted wheat flour |
| crustaceans and crustacean based products  |                    | X  |                            | X  |   |
| egg and egg based products*  |                    | X  |                            | X  |   |
| fish and fish based products*  |                    | X  |                            | X  |   |
| peanuts and peanut based products*   |                    | X  |                            | X  |   |
| Soya and soya based products*  |                    | X  | X                          |    |   |
| Milk and milk based products* (including lactose)  |                    | X  | X                          |    | Milk in powdered form   |
| Nuts (i.e. almonds ( <i>Amigdalus communis</i> L.), nuts ( <i>Corylus avellana</i> ) and <i>Juglans Regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoiesis</i> (Wangenh.) K. Koch), Brasil nuts ( <i>Bertholletia excelsa</i> ), pistacchio ( <i>Pistacia vera</i> ), Queensland nuts ( <i>Macadamia ternifolia</i> ) or their derivatives* |                    | X  |                            | X  |   |
| Celery and celery based products*  |                    | X  |                            | X  |   |
| Mustard and mustard based products*  |                    | X  |                            | X  |   |
| Sesame seeds and seed based products*  |                    | X  | X                          |    |   |
| Sulphur dioxide or concentrated sulphites at levels higher than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>  |                    | X  |                            | X  |   |
| Lupin bean and related products  |                    | X  |                            | X  |   |
| Molluscs and mollusc based products *  |                    | X  |                            | X  |   |
| GM or GM derivatives, as per European Union regulations 1829/2003 and 1830/2003)   |                    | X  |                            | X  |   |
| treated with ionising radiation  |                    | X  |                            | X  |   |
| Colourants (EU directive 94/36).   |                    | X  |                            | X  |   |

\*EU Directive 89/2003 and subsequent modifications

\*\*see Annex III/2 to EU Directive 2007/68