



# DATASHEET

## KAMUT AND SPELT BREAD FLOUR

rev: 01

Date: 08/05/2015

<b>1</b>	<b>Product</b>	Semi processed flour for making kamut and spelt breads	
<b>2</b>	<b>commercial product name</b>	Spelt and kamut bread mix	
<b>3</b>	<b>product code:</b>	KAM	
<b>4</b>	<b>Ingredients:</b>	kamut flour, spelt flour, dehusked millet, salt (1.7%), dextrose, toasted wheat flour, flour treatment agent: E300, alpha amylase	
<b>5</b>	<b>usage:</b>	FLOUR 10 kg, 6.2 litres water, 300g yeast	
<b>6</b>	<b>instructions:</b>	work with hook for 7+7 mins, final dough temp: 26/8°C. Leave to rest for 30 mins, form into 300g rolled pieces, and then into threads. Leave to rise in a cold cell at 30°C for 40min. Make surface cuts along its length, and steam bake at 190/200°C for 35 mins, opening the draught 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 modifications	
<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> *calculated using data from the Italian INRAN database,	Energy (Kcal/KJ)	352/1.414
		Fats (g)	1.38
		including saturated (g)	0.15
		Carbohydrates (g)	63.58
		including sugars (g)	1.12
		Protein (g)	15.01
		Fiber (g)	3.37
Salt (g)	1.77		



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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, toasted softwheat 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