



DATASHEET

SUNFLOWER SEED AND CORN MIX

rev: 01

Date: 08/05/2015

1	Product	Semi processed flour for sunflower corn bread	
2	commercial product name	SUNFLOWER SEED AND CORN MIX	
3	product code:	SUNF	
4	Ingredients:	type 0 wheat flour, cornflour, sunflower seed, salt (1.7%), wheat gluten, soya flour, dextrose, toasted wheat flour, flour treatment agent: E300, alpha amylase	
5	usage:	FLOUR 10 kg, 5.5 litres water, 400g olive oil, 300g yeast	
6	instructions:	work with hook 5+10 minutes, final temp: 26 C. Leave to rise 30 mins, form into 300g rolled pieces, and rest for 15/20mins. Form into rolls, dampen surface add extruded milled corn. Leave in cold cell at 30 C for 50mins, at room temp for 10. Cut surface, steam bake at 200C for 35mins, opening draft at 20mins.	
7	confections:	25kg multi layer paper bags suitable for food.	
8	labelling:	as per Italian State Law 27.01.92 n° 109, and EU regulation 119/2011	
9	storage:	dry cool place (T <20 °C; UR <65%).	
10	Shelf life:	12 months	
11	lot number:	on label, with day/month/year	
12	Organoleptic data:	Physical characteristics	typical of flour
		Colour	white
		Smell	Neutral
		Taste	Typical of flour
13	Microbiological data:	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
14	metals and other contaminants	under permitted legal maximums	
15	Average nutritional data* (per 100 g) <small>*calculated using data from the Italian INRAN database,</small>	Energy (Kcal/KJ)	351/1.470
		Fats (g)	3.65
		including saturated (g)	0.30
		Carbohydrates (g)	71.51
		including sugars (g)	2.08
		Protein (g)	11.65
		Fiber (g)	2.66
Salt (g)	1.80		



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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, wheat gluten, 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		Soya flour
Milk and milk based products* (including lactose)		X	X		
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 ₂		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