



TECHNICAL DATASHEET FOR WHITE SPELT FLOUR

FLOUR MADE FROM SOFTWHEAT	WHITE SPELT
PACK SIZES	25/50 KG
PACKAGING	PAPER SACK/IN BULK
SHELF LIFE	06 MONTHS FROM PACKAGING DATE

USE

Suitable for producing bread, desserts, crostata, biscuits and savouries. Also suitable for producing crepes, piadine, grissini and similar bread products.

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered:

- 1) conforms to the purchase specifications
- 2) conforms to the regulations in force concerning pesticide residues in products destined for human consumption
- 3) has been handled and preserved in such a way as to prevent the formation of micro-toxins
- 4) allergen information: made from gluten cereals, may contain soya traces. Contains softwheat flour, essence of wheat gluten, wheat bran

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50%	MAX
ASH	0.65% s.s.	MAX
AZOTATE SUBSTANCES	12.50% s.s.	MIN
GLUTINES	9.50% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	140 Joule	+/- 20
P/L	0.50	+/- 0.05
ABSORPTION	57.50%	+/- 1
CD	4 min	

FILTH TEST

INSECT FRAGMENTS	n/50 g	15 MAX
RODENT HAIRS	n/25 g	absent

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Characteristic white flour colour
SMELL	No unpleasant smells
TASTE	Characteristic pleasant taste of flour
PHYSICAL CHARACTERISTICS	unremarkable

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL COUNT	< 100.000 ufc/g
MOULDS	< 1.000 ufc/g
YEASTS	< 1.000 ufc/g
TOTAL COLIFORMS	< 1.000 ufc/g