

TECHNICAL DATASHEET	Focaccia for bread and pizza, gluten-free
Product code	500/511
EAN code	8058456735115
	8058456735009

Product: gluten-free flour for Focaccia, bread and pizza.

Description: a mix of starches and rice flour, for making various types of bread oven products (Focaccia, Taralli, breads, pizza etc), suitable for people who are lactose- and/or gluten-intolerant, as it is made with gluten- and lactose-free ingredients.

Ingredients: Cornstarch, deglutinated yeast starch, rice flour, potato flakes, glucose, inunline. Thickening agents: E415 and E417, yeast, emulsifier: E471

and E117, years, chiaismert E171			
Organoleptic characteristics:			
Look	Characteristic white flour look		
Taste	Characteristic flour taste		
Smell	Characteristic flour smell		
Chemical/physical characteristics			
Granulometry	Particles up to 200 mic. 0.5 % max		
Ph in suspension	5-7		
SO ²	10 ppm max		
Microbiological characteristics			
Aerobic germs	2000 /g max		
Yeasts and moulds	100 /g max		
E. Coli	Absent in 1 g		
Salmonella	Absent in 10 g		
Average nutritional values per 100 gr			
Calorific values	Kjoules 1550.45, K calories=370.4		
Protein	2.23 gr		
Carbohydrates	89.60 gr		
of which sugars:	$0.48~\mathrm{gr}$		
Fats	0.35 gr		
of which saturated fats:	0.09 gr		
Fibre	1.42 gr		
Sodium	0.61 gr		
Gluten	<5 ppm AOAC RIDASCREEN Gliadin 120601 2006		

Gluten-free focaccia bread mix

Labelling

Genetic-modification declaration

This Gluten-free focaccia bread mix, as per EU regulation 1829/2003 and EU 1830/2003, does not contain and does not derive from genetically-modified organisms, and therefore is not subject to GM labelling requirements

Packaging			
Product	Weight	Individual confection.	Carton
Focaccia bread mix	1 kg/ 5 kg	1 kg/5 kg	12 pieces/1 piece

Substance (as per EU Dir. 2000/13 and as amended)	contains*		Cross Contamination?		Comments
amended)	Yes	No	Yes	No	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	X			X	Deglutinated starch flour, less than 6 ppm of gluten
Crustaceans and products thereof		X		X	1
Eggs and products thereof		X		X	
Fish and products thereof		X		X	
Peanuts and products thereof		X		X	
Soybeans and products thereof		X		X	1
Milk and products thereof (including lactose)		X		X	
Nuts i.e. Almonds, Hazelnuts, Walnuts, Cashews, Pecans, Brazil nuts, Pistachios, Macadamias, and Queensland nuts, and products thereof		X		X	
Celery and products thereof		X		X	
Mustard and products thereof		X		X	
Sesame seeds and products thereof		X		X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .		X		X	
Lupin and products thereof		X		X	
Molluscs and products thereof		X		X	
additional Substances (as per ALBA-List)					
Beef and products thereof		X		X	
Pork and products thereof		X		X	
Chicken and products thereof		X		X	
Maize and products thereof	X				
Cacao and products thereof		X		X	
Legumes/pulses and products thereof		X		X	
Glutamates (E 620 - E 625)		X		X	
Coriander and products thereof		X		X	
Carrot and products thereof		X		X	

PLEASE NOTE: the information contained in this data-sheet has been supplied by the producer of the product, with the proviso that for the correct use of this product in industrial sectors subject to relevant regulations, clients should inform themselves of current legislation in force in their own country.