



## TECHNICAL DATASHEET FOR WHOLEMEAL SPELT FLOUR

<b>FLOUR MADE FROM SOFTWHEAT</b>	<b>WHOLEMEAL SPELT</b>
<b>PACKAGE SIZES</b>	<b>25KG</b>
<b>PACKAGING</b>	<b>PAPER SACK/IN BULK</b>
<b>SHELF LIFE</b>	<b>06 MONTHS FROM PACKAGING DATE</b>

### USE

Suitable for making bread and pasta, and for many specifically wheat-free recipes.

### 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

<b>MOISTURE</b>	<b>15.50%</b>	<b>MAX</b>
<b>ASH</b>	<b>0.80% s.s.</b>	<b>MAX</b>
<b>AZOTATE SUBSTANCES</b>	<b>11.80% s.s.</b>	<b>MIN</b>
<b>GLUTINES</b>	<b>9.00% s.s.s.</b>	<b>MIN</b>
<b>AMYLOGRAPH</b>	<b>900 U.A.</b>	<b>MIN</b>

### RHEOLOGICAL VALUES

<b>W</b>	<b>140 joules</b>	<b>+/- 20</b>
<b>P/L</b>	<b>0.80</b>	<b>+/- 0.05</b>
<b>ASSORBIMENTO</b>	<b>58.50%</b>	<b>+/- 1</b>
<b>CD</b>	<b>4 min</b>	

### FILTH TEST

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

### ORGANOLEPTIC CHARACTERISTICS

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

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL COUNT</b>	<b>&lt; 100.000 ufc/g</b>
<b>MOULDS</b>	<b>&lt; 1.000 ufc/g</b>
<b>YEASTS</b>	<b>&lt; 1.000 ufc/g</b>
<b>TOTAL COLIFORMS</b>	<b>&lt; 1.000 ufc/g</b>