



## Molino Soncini Cesare

### TECHNICAL SPECIFICATIONS: type-0/00 BLUE bread flour

SOFT WHEAT FLOUR TYPE		type-0/00 Blue bread flour for direct dough 8-10h
PACK SIZES		25/50 kg
PACKAGING		PAPER SACK/IN BULK
SHELF LIFE		06 MONTHS FROM PACKAGING DATE

#### 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) ALLERGY INFORMATION: contains gluten and may contain traces of soya. Ingredients: softwheat flour wheat gluten

#### CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50%	MAX
ASH	0.60% s.s	MAX
AZOTATE SUBSTANCES	12.00% s.s.	MIN
GLUTINES	10.50% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

#### RHEOLOGICAL VALUES

W	270	+/-20
P/L	0.55	+/-0.05
ABSORPTION	55.5%	+/-1
CD	9 min	+/- 1 min

#### FILTH-TEST

INSECT FRAGMENTS	n°/50g	15 max
RODENT HAIRS	n°/25g	Absent

#### MICROBIOLOGICAL CHARACTERISTICS

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