



TECHNICAL SPECIFICATIONS: 0/00 PURPLE BREAD FLOUR

FLOUR MADE FROM SOFTWHEAT	0/00 PURPLE
PACK SIZES	25/50 KG
PACKAGING	PAPER SACK/IN BULK
SHELF LIFE	06 MONTHS FROM PACKAGING DATE

USE

Suitable for making kneaded bread, baguettes, sliced breads, via direct/indirect method (10-12 hours)

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**

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50%	MAX
ASH	for the type-0: 0.65% s.s. for the type-00: 0.55% s.s.	MAX
AZOTATE SUBSTANCES	13.00% s.s.	MIN
GLUTINES	12.00% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	290-300	+/- 20
P/L	0.50/0.60	+/- 0.05
ASSORBIMENTO	58.50%	+/- 1
CD	12 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	Imperceptible

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