



Molino Soncini Cesare

TECHNICAL SPECIFICATIONS: CHAPATI

SOFT WHEAT FLOUR TYPE		CHAPATI
PACK SIZES		25
PACKAGING		PAPER SACK/IN BULK
SHELF LIFE		06 MONTHS FROM PACKAGING DATE

USE

to make Indian chapati breads

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:** contains cereals that contain gluten, might contain traces of soya.
Ingredients: softwheat flour, gluten essence of softwheat.

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50 %	MAX
ASH	0.80 % s.s.	MAX
AZOTATE SUBSTANCES	11.20 % s.s.	MIN
GLUTINES	9.50 % s.s.s.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	220-230	+/-20
P/L	0.80-0.90	+/-0.05
ABSORPTION	55.50%	+/-1
CD	5 min	

FILTH-TEST

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

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Characteristic white, with presence of fibres
SMELL	No unpleasant smell
TASTE	Pleasant characteristic flour taste
PHYSICAL ASPECT	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

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