



TECHNICAL SPECIFICATIONS FOR WHOLEMEAL BREAD FLOUR

SOFT WHEAT FLOUR TYPE	WHOLEMEAL FINE-MEDIUM-LARGE
PACKAGE SIZES	25kg
PACKAGING	PAPER SACK/IN BULK
SHELF LIFE	06 MONTHS FROM PACKAGING DATE

USE

suitable for making all kinds of wholemeal bread, of different sizes.

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: soft-wheat flour, soft-wheat bran, gluten essence of soft-wheat.

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50 %	MAX
ASH	1.45 % s.s.	MAX
AZOTATE SUBSTANCES	11.30 % s.s.	MIN
GLUTINES	9.50 % s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	220 Joule	+/-20
P/L	1.00-1.10	+/-0.05
ABSORPTION	58.00%	+/-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 fibre
SMELL	No unpleasant smells
TASTE	Pleasant characteristic flour taste
PHYSICAL ASPECT	rough

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