



Molino Soncini Cesare

TECHNICAL SPECIFICATIONS: FRESH PASTA SEMOLA FLOUR

SOFT WHEAT FLOUR TYPE		Durum Wheat Semola Flour for fresh pasta
PACKAGING SIZES		1/25 kg
PACKAGING		PAPER SACK/IN BULK
SHELF LIFE		06 MONTHS FROM PACKAGING DATE

PRODUCT USE

Perfect for making fresh pasta, filled pasta dishes, dry pasta and gnocchi.

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	0.8% s.s.	MAX
AZOTATE SUBSTANCES	12.50% s.s.	MIN
GLUTINES	11.00% s.s.s.	MIN
YELLO INDEX (Minolta)	28	MIN

RHEOLOGICAL VALUES

W	220-240	+/-20
P/L	1.45-1.55	+/-0.05
ABSORPTION	60.50%	+/-1
CD	5 mins	+/- 1 min

FILTH-TEST

INSECT FRAGMENTS	n°/225g	15 max
RODENT HAIRS	n°/25g	Absent

GRANULAR ANALYSIS

POWDERED RESIDUE 500	Reitsch reference	4.90	+/- 0.50
POWDERED RESIDUE 425	Reitsch reference	23.00	+/- 0.50
POWDERED RESIDUE 300	Reitsch reference	63.00	+/- 5.0
POWDERED RESIDUE 180	Reitsch reference	8.50	+/- 5.0
POWDER PASSAGE 180	Reitsch reference	0.60	+/- 5.0