



TECHNICAL SPECIFICATION: CAKE FLOUR TYPE 00 FOR CROISSANT

Soft-wheat flour	00 CROISSANT
Pack size	25 KG
Packaging	Paper sack/in bulk
Shelf Life	6 months from date of packaging

USE

Use to make croissant and similar cakes. Protein level: 13.5%

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 gluten, might contain traces of soya. Ingredients: soft-wheat flour, soft-wheat gluten.**

CHEMICAL/PHYSICAL CHARACTERISTICS

HUMIDITY	15.50%	MAX
ASH	0.55% s.s.	MAX
AZOTATE SUBSTANCES	10.00% s.s.	MIN
GLUTINES	8.70% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	300-320	+/- 20
P/L	0.50-0.60	+/- 0.05
ABSORPTION	54.50%	+/- 1
CD	14 min	

FILTH TEST

INSECT FRAGMENTS	n/50 g	15 MAX
RODENT HAIRS	n/25 g	Not present

ORGANOLEPTIC CHARACTERISTICS

COLOUR	white
SMELL	No unpleasant smell
TASTE	Characteristic pleasant taste of flour
PHYSICAL CHARACTERISTICS	soft

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

