



## TECHNICAL SPECIFICATIONS: TYPE-00 FROLLA PLUS CAKE FLOUR

<b>SOFT WHEAT FLOUR TYPE</b>	<b>00 FROLLA PLUS</b>
<b>PACKAGE SIZES</b>	<b>25KG or loose</b>
<b>PACKAGING</b>	<b>PAPER SACK/IN BULK</b>
<b>SHELF-LIFE</b>	<b>06 MONTHS FROM PACKAGING DATE</b>

### USE

Suitable for making shortcrust cakes and biscuits, and fruit-filled shortcrust pastries. Protein level: 11.5%

### 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 cereals that contain gluten, might contain traces of soya. **Ingredients:** soft-wheat flour, spelt flour, gluten essence of soft-wheat.

### CHEMICAL/PHYSICAL CHARACTERISTICS

<b>MOISTURE</b>	<b>15.50%</b>	<b>MAX</b>
<b>ASH</b>	<b>0.55% s.s.</b>	<b>MAX</b>
<b>AZOTATE SUBSTANCES</b>	<b>10.00% s.s.</b>	<b>MIN</b>
<b>GLUTINES</b>	<b>8.70% s.s.s.</b>	<b>MIN</b>
<b>AMYLOGRAPH</b>	<b>900 U.A.</b>	<b>MIN</b>

### RHEOLOGICAL VALUES

<b>W</b>	<b>120-140 Joule</b>	<b>+/-20</b>
<b>P/L</b>	<b>0.45-0.55</b>	<b>+/-0.05</b>
<b>ABSORPTION</b>	<b>54.50%</b>	<b>+/-1</b>
<b>CD</b>	<b>4 min</b>	

### FILTH-TEST

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

### ORGANOLEPTIC CHARACTERISTICS

<b>COLOUR</b>	<b>Characteristic white</b>
<b>SMELL</b>	<b>No unpleasant smells</b>
<b>TASTE</b>	<b>Pleasant characteristic flour taste</b>
<b>PHYSICAL ASPECT</b>	<b>unremarkable</b>

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL COUNT</b>	<b>&lt; 100.000 ufc/g</b>
<b>MOULDS</b>	<b>&lt; 1.000 ufc/g</b>
<b>YEASTS</b>	<b>&lt; 1.000 ufc/g</b>
<b>TOTAL COLIFORMS</b>	<b>&lt; 1.000 ufc/g</b>