



TECHNICAL DATASHEET FOR TYPE-00 CAKE FLOUR FOR PANETTONE

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

USE

To make brioches and croissants, both fresh and for cold storage prior to production. Perfect for traditional Italian cakes like panettone, pandoro and colombe. Protein level: 16%.

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	17.00% s.s.	MIN
GLUTINES	15.00% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	450-470	+/- 20
P/L	0.50-0.55	+/- 0.05
ABSORPTION	63.00%	+/- 1
CD	16 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