



TECHNICAL DATA-SHEET: FIOR DI PIZZA FLOUR FOR PIZZA

SOFTWHEAT FLOUR TYPE	00 FIOR DI PIZZA
CONFECTION	25 KG
PACKAGING	PAPER BAGS/LOOSE
EXPIRY DATE	6 MONTHS FROM DATE OF CONFECTION

USE

For producing pizzas at medium-long rising times (24-48h), indirect method. Very commonly used in family-run pizzerias which specialise in high-quality products. The dough can be cold-stored for 3-6 days at 0/4°C. Also suitable for cold technology. Protein level: 15.5%

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, and might contain traces of soya. Made from softwheat flour and softwheat gluten

CHEMICAL/PHYSICAL CHARACTERISTICS

HUMIDITY	15.50%	MAX
ASH	0.55% s.s.	MAX
AZOTATES	16.80% s.s.	MIN
GLUTEN	14.20% s.s.s.	MIN
AMYLOGRAPH	900 U.A.	MIN

RHEOLOGICAL VALUES

W	380-390	+/- 20
P/L	0.50-0.55	+/- 0.05
ABSORPTION	64.00%	+/- 1
CD	18 min	

FILTH TEST

INSECT FRAGMENTS	n/50 g	15 MAX
RODENT HAIRS	n/25 g	absent

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Characteristic white flour colour
SMELL	No unpleasant smell
TASTE	Characteristic flour look
LOOK/FORM	soft

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIA	< 100.000 ufc/g
MOULDS	< 1.000 ufc/g
YEASTS	< 1.000 ufc/g
TOTAL COLIFORMS	< 1.000 ufc/g