



## TECHNICAL DATASHEET FOR TYPE-00 PIZZA FLOUR RED

<b>Soft-wheat flour</b>	<b>00 PIZZA RED</b>
<b>Package size</b>	<b>1/25 KG</b>
<b>Packaging</b>	<b>Paper sack/in bulk</b>
<b>Shelf Life</b>	<b>6 months from date of packaging</b>

### USE

For making pizza with medium-long proving times (20-24 hours). Indirect method. Used in traditional pizzerias that offer high quality products, and perfect for making Neapolitan pizza. Protein: 14.5%.

### 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

<b>HUMIDITY</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>15.00% s.s.</b>	<b>MIN</b>
<b>GLUTINES</b>	<b>13.20% s.s.s.</b>	<b>MIN</b>
<b>AMYLOGRAPH</b>	<b>900 U.A.</b>	<b>MIN</b>

### RHEOLOGICAL VALUES

<b>W</b>	<b>340-260</b>	<b>+/- 20</b>
<b>P/L</b>	<b>0.55</b>	<b>+/- 0.05</b>
<b>ABSORPTION</b>	<b>60.00%</b>	<b>+/- 1</b>
<b>CD</b>	<b>13 min</b>	

### FILTH TEST

<b>INSECT FRAGMENTS</b>	<b>n/50 g</b>	<b>15 MAX</b>
<b>RODENT HAIRS</b>	<b>n/25 g</b>	<b>assenti</b>

### ORGANOLEPTIC CHARACTERISTICS

<b>COLOUR</b>	<b>white</b>
<b>SMELL</b>	<b>No unpleasant smell</b>
<b>TASTE</b>	<b>Characteristic pleasant taste of flour</b>
<b>PHYSICAL CHARACTERISTICS</b>	<b>Soft</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>