



Molino Soncini Cesare

TECHNICAL DATA-SHEET FOR TYPE-2 CASERECCIO FLOUR FOR PIZZA

SOFT WHEAT FLOUR	TYPE 2 CASERECCIO
CONFECTION	25 KG
PACKAGING	PAPER BAGS/LOOSE
EXPIRY DATE	6 MONTHS FROM DATE OF CONFECTION

USE

Suitable for making pizza, ciabatta, medium-sized loaves, and focaccine bread with long-proving times. Also suitable for cold proving. Protein level: 14%

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, wholemeal stone-milled spelt flour, and remilled softwheat.

CHEMICAL/PHYSICAL CHARACTERISTICS

HUMIDITY	15.50 %	MAX
ASH	0.95 % s.s. (type-0) e 0.55 % s.s. (type-00)	MAX
AZOTATES	14.50 % s.s.	MIN
GLUTEN	13.00 % s.s.s.	MIN
AMYLOGRAPH	1000 U.A.	MIN

RHEOLOGICAL VALUES

W	350-360 Joules	+/- 20
P/L	0.65-0.75	+/- 0.05
ABSORPTION	61.00%	+/- 1
CD	14 mins	

FILTH TEST

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

ORGANOLEPTIC CHARACTERISTICS

COLOUR	white with shades of husk
SMELL	No unpleasant smell
TASTE	Characteristic flour flavour
ASPECT	Rough with grain germ element

MICROBIOLOGICAL CHARACTERISTICS

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

p. Molino Soncini Cesare s.r.l.