



Molino Soncini Cesare

TECHNICAL SPECIFICATIONS: type-1 FINE/LARGE BREAD FLOUR

SOFT WHEAT FLOUR TYPE		type-1 bread flour for direct dough 4-6 hours
PACK SIZES		25/50 kg
PACKAGING		PAPER SACK/IN BULK
SHELF LIFE		06 MONTHS FROM PACKAGING DATE

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) ALLERGY INFORMATION: contains gluten and may contain traces of soya. Ingredients: softwheat flour wheat gluten

CHEMICAL/PHYSICAL CHARACTERISTICS

MOISTURE	15.50%	MAX
ASH	0.80% s.s.	MAX
AZOTATE SUBSTANCES	10.00% s.s.	MIN
GLUTINES	9.00% s.s.s.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	230	+/-20
P/L	0.85	+/-0.05
ABSORPTION	55.50%	+/-1
CD	5 min	+/- 1 min

FILTH-TEST

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

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL COUNT	< 100.000 ufg/g
MOULDS	< 1.000 ufg/g
YEASTS	< 1.000 ufg/g
TOTAL COLIFORMS	< 1.000 ufg/g

ORGANOLEPTIC CHARACTERISTICS

COLOUR	white with brown spotting
SMELL	No unpleasant smell
TASTE	Characteristic flour look
LOOK/FORM	Rough with grain germ element