



Molino Soncini Cesare

TECHNICAL DATA-SHEET FOR TYPE-1 FIRST STRONG STONEMILLED PIZZA FLOUR

SOFT-WHEAT FLOUR	TYPE-1 FIRST STRONG STONE-MILLED
CONFECTION SIZE	25 KG
PACKAGING	PAPER BAG SUITABLE FOR FOOD/LOOSE
EXPIRY	6 MONTHS FROM DATE OF PRODUCTION

USE

Suitable for making medium-sized pizzas, maggiolini, rolls, ciabetta and Roman-type focaccia with long-proving times. Protein level: 15%

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered:

- 1) conforms to the purchase specifications
- 2) conforms to the legal 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	15.00 %	MAX
ASH	0.80 % s.s.	MAX
AZOTATES	14.50 % s.s.	MIN
GLUTEN	12.90 % s.s.s.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	360-380 Joules	+/-20
P/L	0.55-0.65	+/-0.1
ABSORPTION	62.50%	+/-1.0
CD	14.5 min	

FILTH TEST

INSECT FRAGMENTS	n/50 g	15 MAX
RODENT HAIRS	n/25 g	Not present

ORGANOLEPTIC CHARACTERISTICS

COLOUR	White with brown spotting
SMELL	No unpleasant smells
TASTE	Characteristic flour taste
ASPECT	Rough with grain germ elements

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.