



## TECHNICAL SPECIFICATIONS FOR TYPE-1 FIRST BREAD FLOUR

<b>SOFT WHEAT FLOUR TYPE</b>	<b>TYPE-1 FIRST</b>
<b>PACK SIZES</b>	<b>25 KG</b>
<b>PACKAGING</b>	<b>PAPER SACK/IN BULK</b>
<b>SHELF LIFE</b>	<b>06 MONTHS FROM PACKAGING DATE</b>

### USE

Suited for making breads with medium-long proving times (14-18 hours), such as French breads, rossette, maggiolini, and Roman “pulled” focaccia.

### 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: soft-wheat containing gluten, and might contain traces of soya.
- Ingredients: soft-wheat flour, soft-wheat gluten.

### CHEMICAL/PHYSICAL CHARACTERISTICS

<b>MOISTURE</b>	<b>15.00 %</b>	<b>MAX</b>
<b>ASH</b>	<b>0.60 % s.s.</b>	<b>MAX</b>
<b>AZOTATE SUBSTANCES</b>	<b>11.00 % s.s.</b>	<b>MIN</b>
<b>GLUTINES</b>	<b>8.90 % s.s.s.</b>	<b>MIN</b>
<b>AMYLOGRAPH</b>	<b>800 U.A.</b>	<b>MIN</b>

### RHEOLOGICAL VALUES

<b>W</b>	<b>250-260 Joules</b>	<b>+/- 20</b>
<b>P/L</b>	<b>0.65-0.75</b>	<b>+/- 0.05</b>
<b>ABSORPTION</b>	<b>58.50%</b>	<b>+/- 1</b>
<b>CD</b>	<b>10 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>absent</b>

### ORGANOLEPTIC CHARACTERISTICS

<b>COLOUR</b>	<b>characteristic white colour</b>
<b>ODOUR</b>	<b>absence of unpleasant odours</b>
<b>FLAVOUR</b>	<b>pleasant, characteristic</b>
<b>APPEARANCE</b>	<b>rough</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>