

**DATA SHEET:****"ANTI-CAKING GRAN MUGNAIO SPADONI FLOUR TYPE '00' FOR PASTA"**
NEW FORMULA**CF20N/04**
06/09/2022**TRADE NAME:**

ANTI-CAKING Gran Mugnaio soft wheat flour type "00" - NEW RECIPE - 1 kg
Recommended for homemade pasta and other gastronomic specialties.

INGREDIENTS:

Soft **wheat** flour type "00".

ALLERGEN DECLARATION:

Product derived from grains containing gluten (**wheat**) as ingredient.
May contain **soybeans, mustard, lupin** as contaminants.

GENERAL CHARACTERISTICS:

This flour is the product of the grinding of common wheat, without impurities and suitably sifted. On the whole, every flour produced complies with current Italian legislation and in particular Law no. 580 of 04/07/1967, as amended. The anti-caking flour type "00" for pasta is obtained by mixing the best Italian and foreign wheat types. In this regard, we remind you that the intrinsic value of a flour depends on the properties of the gluten, the starch and the presence of diastase enzymes (alpha and beta amylase) present naturally in the wheat. Due to the special way it is prepared, this anti-caking flour 'flows' very smoothly and there is little chance that lumps are formed.

In order to eliminate any risk of foreign matter in the flour, before the product is bagged, it is sifted and passed through magnets for safety. This flour has been created to obtain the best results in the preparation of traditional fresh and extruded pasta. It also optimises the use of kneading machines and mechanical extruders. Its low ash content guarantees a perfect product that does not get dark but rather keeps its light colour for more days compared to other flours. It offers greater cookability results but it can be worked like any regular flour. It has a balanced protein-carbohydrates ratio to ensure a high volume product when cooked, that is also elastic, translucent and with a rough texture to keep its firmness and ensure the sauce better adheres to it.

ORGANOLEPTIC CHARACTERISTICS:

Aspect:	Superfine, smooth or slightly granular powder, smooth to the touch.
Colour:	White, homogeneous, without dark, reddish, yellow particles, of unusual tones and colouring.
Odour:	Pleasant, barely perceptible, no musty, rancid or any other unusual odour.
Taste:	Typical.

PHYSICAL AND CHEMICAL STANDARDS¹:

Humidity:	Max 15.50%
Protein:	> 9.00 %
Gluten:	8.50-11.50% dry matter
Ash content:	< 0.46 % dry matter
pH:	5.80-6.40
Falling Number	> 280 sec.

NUTRITIONAL VALUES:

Average nutritional values per 100 g of product	
Energy	1456 kJ / 343 kcal
Fat	0.9 g
of which: saturates	0.3 g
Carbohydrate	73.5 g
of which sugars	1.5 g
Fibre	1.5 g
Protein	9.5 g
Salt	0.01 g

MICROBIOLOGICAL STANDARDS¹:

¹ See the analysis procedures specified in the HACCP Manual. The results of the analysis refer to the mean values at the time of packing.

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Total bacteria load	< 50,000/g
Total coliforms	< 200/g
Moulds and yeasts	< 2,000/g
Salmonella	absent/25 g

FILTH TEST¹:

Acetonitrile method Italian O.J.10/8/94 no. 186 Total fragments < 25/50 g

RESIDUE¹:

Antiparasitic substances:	In accordance with current provisions; types and maximum tolerated quantities do not exceed those set forth by Italian Min. Decree of 27/08/2004 as amended and Regulation (EC) no. 396/2005 as amended.
Mycotoxins:	In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.
Heavy Metals	In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

ALLERGEN DECLARATION:

Allergen (in accordance with Reg. (EU) no. 1169/2011)	Present as an ingredient	Absent	Possible contamination
Grains with gluten and derivative products	X		
Eggs, egg-based products and derivative products		X	
Fish, fish-based products and derivative products		X	
Crustaceans and derivative products		X	
Peanuts and derivative products		X	
Soybeans and derivative products			X
Milk and derivative products		X	
Nuts and derivative products		X	
Celery and derivative products		X	
Mustard and derivative products			X
Sesame seeds and derivative products		X	
Sulphur dioxide and sulphites		X	
Lupin and derivative products			X
Shellfish and derivative products		X	

INFORMATION ON THE PRESENCE OF GMOs:

The product does not contain, is not made up of, and is not obtained from genetically modified ingredients, in accordance with current EU regulations.

PACKAGING:

1-kg Kraft bags; 10 bags packed per heat-seal bundle; 88 bundles per pallet.

SHELF LIFE:

The product is made to last no less than 15 months.

The product does not require special storage conditions, other than standard recommendations, and namely: keep the product “in a cool and dry place” (temperature below 25°C, and relative humidity between 50% and 70%), away from sources of heat and direct sunlight, and avoiding sudden changes in temperature; do not place in contact with floors, chemicals or smelly products. To avoid the possible growth of moulds, prior to storing, remove any stretch film wrapped around pallets during transport. Product subject to a natural weight loss.

¹ See the analysis procedures specified in the HACCP Manual. The results of the analysis refer to the mean values at the time of packing.