

**DATA SHEET:**

CUOR D'ITALIA PASTRY FLOUR - TYPE "00"

**CF33/04**  
**15/05/2018****TRADE NAME:**

Soft wheat flour to prepare pastry - Type "00".

**INGREDIENTS:**Soft **wheat** flour - type "00".**ALLERGEN DECLARATION:**Product derived from grains containing gluten (**wheat**) as ingredient.May contain other plant products (**soybeans, mustard seeds, lupin**).**GENERAL CHARACTERISTICS:**

Dolci Cuor d'Italia flour - type "00" has constant and genuine properties suitable for the preparation of pastry.

To meet the expectations of an increasingly demanding clientele, Dolci Cuor d'Italia type "00" flour has well-defined chemical, physical and biological properties. Constant controls on grains at the point of origin and good processing and grinding yield a flour with low-protein content yet of excellent quality, high starch content and optimal workability properties. This flour is suitable for preparations with chemical yeast (baking powder for cakes, cookies, etc.).

The results obtained are better than expected because they yield great pastry and cakes (cookies are crumbly and tasty, cakes are softer and drier) which retain their quality even after several days.

**TECHNICAL-RHEOLOGICAL STANDARDS:**

Alveograph W = 80-140  
PL = 0.40-0.65  
Falling Number: > 250 sec.

**ORGANOLEPTIC CHARACTERISTICS:**

Aspect: Floury, superfine, free from foreign bodies.  
Colour: Typical white, homogeneous, no particles of unusual tones or colouring.  
Odour: Typical, pleasant, no rancid smell, no moulds.  
Taste: Typical.

**PHYSICAL AND CHEMICAL STANDARD:**

Humidity: max 15.50 %  
Protein > 9.00 %  
Gluten: > 8.00 % dry matter  
Cinder content: < 0.55 % dry matter  
pH 5.80-6.40

**NUTRITIONAL VALUES:**

Average nutritional values per 100 g of product	
Energy	1457kJ / 343kcal
Fat	0.9 g
of which: saturates	0.3 g
Carbohydrate	73.9 g
of which sugars	1.5 g
Fibre	1.5 g
Protein	9.2 g
Salt	0.01 g

**MICROBIOLOGICAL STANDARDS<sup>1</sup>:**

Total bacteria load < 50,000/g  
Total coliforms < 200/g  
Moulds and yeasts < 2000/g  
Salmonella absent/25 g

**FILTH TEST<sup>1</sup>:**

Acetonitrile method Italian O.J. 18/8/94 Total fragments <25/50g  
no. 186

<sup>1</sup> 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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#### RESIDUE<sup>1</sup>:

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 fourteen months if stored in a cool, dry place. Product subject to natural weight loss.

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