



DATA SHEET:

“GRAN MUGNAIO SPADONI TYPE ‘00’ FLOUR FOR PIZZA” 100 %
ITALIAN WHEAT

CF42N/03
20/09/2018

TRADE NAME:

Type “00” soft wheat flour ideal for pizza.

INGREDIENTS:

Type “00” soft wheat flour.

ALLERGEN DECLARATION:

Product derived from cereals containing gluten (wheat) as ingredient.

Being of natural, agricultural origin, the product may contain trace amounts of other vegetables (soy, mustard, lupin).

GENERAL CHARACTERISTICS:

Flour obtained by grinding the best Italian wheat and after the whole and ripe kernels of the soft wheat are sifted and well preserved. This flour does not contain any kind of antimicrobials, preservatives or technological adjuvants. The blend of Italian-grown grains selected for this flour allows uniform leavening, which makes the dough elastic and very firm. The ‘honeycomb’ structure will be homogeneous and well developed.

Suitable for preparing traditional pizza (either soft or crispy) with fresh yeast or quick pizza (by means of baking powder). The result is a golden-brown pizza with a pleasant aroma and a distinctive taste.

ORGANOLEPTIC CHARACTERISTICS:

Aspect:

Homogeneous, superfine powder; no foreign bodies.

Colour:

Typical white, homogeneous, no particles of unusual tones or colouring.

Odour:

Typical, pleasant, no rancid smell, no moulds.

Taste:

Typical.

TECHNICAL-RHEOLOGICAL STANDARDS¹:

Alveograph:

W = 230-260 (+/-5%)

PL = 0.40-0.65 (+/-8%)

Falling Number:

> 250 sec

PHYSICAL AND CHEMICAL STANDARDS¹:

Water content:

< 15.50%

Proteins:

> 12.00 %

Gluten:

> 11.00 % dry matter

Cinder content:

< 0.55 % dry matter

pH:

5.80-6.40

NUTRITIONAL VALUES:

Average nutritional values per 100g of product	
Energy	1455kJ / 343kcal
Fats	1.2 g
of which saturated fatty acids	0.4 g
Carbohydrates	70.2 g
of which sugars	1.5 g
Fibres	1.6 g
Proteins	12.0 g
Salt	0.01 g

MICROBIOLOGICAL STANDARDS¹:

Total bacteria load

<50,000/g

Total coliforms

<200/gr

Moulds and yeasts

<2000/g

Salmonella

absent/25 g

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

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

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 Commission Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

Heavy metals

In accordance with the current provisions of Commission Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

ALLERGEN DECLARATION:

Allergen (in accordance with EC Reg. no. 1169/2011)	As an ingredient	Absent	Possible contamination
Cereals 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	
Soy 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 regulations of the European Union.

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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