

**DATA SHEET:****"ANTI-CAKING GRAN MUGNAIO SPADONI TYPE '00' FLOUR FOR PASTA"****CF62N/05  
15/05/2018****TRADE NAME:**

Type "00" soft wheat flour perfect for Pasta. Anti-caking – New Formula – 5 Kg

**INGREDIENTS:**Type "00" soft **wheat** flour. It may contain traces of **SOY, MUSTARD** and **LUPIN**.**GENERAL CHARACTERISTICS:**

Flour is the product of the grinding of common wheat, without impurities and suitably sifted. On the whole, every single flour produced complies with current Italian legislation and in particular Law no. 580 of 04/07/1967 and subsequent modifications. The anti-caking type "00" flour 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 cinder content guarantees a perfect product that does not get dark but rather keeps its light colour for several days. 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 so that sauce adheres better 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 STANDARDS:**

Water content:	Max 15.50%
Proteins	> 9.00 %
Gluten:	8.50-11.50% dry matter
Cinder content:	< 0.46 % dry matter
pH:	5.80-6.40
Falling Number	> 280 sec.

**NUTRITIONAL VALUES<sup>1</sup>:**

Nutritional values per 100g of product	
Energy	1456kJ / 343kcal
Fats	0.9 g
of which saturated fatty acids	0.3 g
Carbohydrates	73.5 g
of which sugars	1.5 g
Fibres	1.5 g
Proteins	9.5 g
Salt	0.01 g

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

Total bacteria load	<50,000/g
Total coliforms	<100/g
Moulds and yeasts	<2000/g
Salmonella	absent/25 g

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

Acetonitrile method Italian O.J.10/8/94 no. 186	Total fragments < 25/50 g
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<sup>1</sup>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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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.

**PACKAGING:**

5-kg Kraft bags, 160 bags per 80x120 cm, 800-kg pallet.

**SHELF LIFE:**

No less than fourteen months, if stored in a dry place away from any source of light. This is achieved by using an entoleter in line that uses centrifugal force to crush any insect eggs. Product subject to natural weight loss.

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