

This mix is used in preparing high-rising breads. It is especially used for traditionally delicate breads such as ciabatte, baguettes, rosetta rolls and Pita bread.

#### GENERAL CHARACTERISTICS

It is a highly professional preparation, where, thanks to its rigorously studied formula, the complex reactions and transformations of the dough are balanced, so as to meet the needs of the most difficult processes.

It is a powerful flour base enriched with good raw ingredients enhanced by processing technological adjuvants requiring relatively short fermentation times; it is the best starting point for a good final result.

All fresh doughs, all types of special bread of any size, leavened products from the oven, etc. will turn out perfect, with a soft cell structure inside and a gold and crispy crust. Cook before eating.

#### INGREDIENTS:

Soft **WHEAT** flour - type “0” , dried **WHEAT** sourdough (malted **WHEAT** flour, starter cultures); **BARLEY** malt and soft **WHEAT** malt flour, Dextrose, Antioxidant: ascorbic acid; Enzymes.

May contain traces of: **SOYBEANS, MILK, MUSTARD, SESAME** and **LUPIN**.

#### ORGANOLEPTIC CHARACTERISTICS

Aspect:	Homogeneous, slightly granular powder; free from foreign bodies.
Colour:	White with typical spots; no particles of unusual tones or colouring.
Odour:	Typical, with no unusual notes.
Taste:	Typical, slightly sour.

#### PHYSICAL AND CHEMICAL STANDARDS<sup>0</sup>:

Humidity	Max 15.50%
Gluten	12.00-14.50 % dry matter
pH	5.70-6.30
Falling Number	200-350 sec.
Water absorption measured with a Farinograph	54.00-58.00 %
Stability measured with a Farinograph	60-130 mm
W	250-320
P/L	0.40-0.70
E 300 search	Positive

#### MICROBIOLOGICAL STANDARDS<sup>0</sup>:

Total bacteria load	<500,000/g
Total coliforms	<500/g
Moulds and yeasts	<5,000/g
Salmonella	absent/25 g

#### FILTH TEST<sup>0</sup>:

Acetonitric method	
Italian O.J. dated 18/8/94	total fragments <25/50 g

<b>DATA SHEET:</b>	<b>E20M25/07</b>
<b>“SPECIAL BREAD” PROFESSIONAL MIX</b>	<b>E20M05/07</b>
	<b>08/02/2019</b>

#### RESIDUE <sup>0</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.

#### NUTRITIONAL VALUES:

Average nutritional values per 100 g of product	
Energy	1459 kJ / 344 kcal
Fat	1.1 g
of which: saturates	0.3 g
Carbohydrate	68.6 g
of which sugars	1.6 g
Fibre	2.2 g
Protein	13.7 g
Salt	0.01 g

#### 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

25-kg food-grade Kraft bags, 33 bags per 80x120 cm, 825-kg pallet.

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

#### SHELF LIFE

No less than twelve months (25-kg format) and fourteen months (5-kg format) if stored in a cool and dry place. Anyway, consume within two months after package is opened. Product subject to natural weight loss.

<sup>0</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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