

“10 GRAIN BREAD” PROFESSIONAL MIX

SOFT WHEAT, MILLET, CORN, BARLEY, RYE, DURUM WHEAT, OAT, SPELT WHEAT, RICE, BUCKWHEAT.

Enriched by the noblest of grains, the “10 GRAIN BREAD” Professional Mix is ideal to prepare bakery products like breads, pizza, tigella round breads, and focaccias. In particular, this blend enhances the organoleptic and nutritional properties of cereals that are the staple of the Mediterranean diet and used by the world's broadest culinary culture.

GENERAL CHARACTERISTICS

The combination of little known grains, as well as seeds like sesame, flax and millet (one of the oldest Lombard traditional breads is “*pan de mei*”, rich in elements like silicic acid, which is important for dental health) with other traditionally used ingredients like rye, oats, maize etc., guarantee finished products with pleasing taste rich in minerals yielded by the most varied fibres. The addition of soy lecithin and toasted soy flour (increased protein/nutritional content) increases the emulsifying power of the mixture being processed and product freshness after cooking.

INGREDIENTS

Cereals 86.6% in variable proportions (Type “0” soft **WHEAT** flour, Millet seeds, Corn flour, **BARLEY** flour, **RYE** flour, Durum **WHEAT** semolina, **OAT** flakes, Spelt **WHEAT** flour, Rice flour, Whole buckwheat flour) **SESAME** seeds, Flax seeds, Dried **WHEAT** sourdough, (malted **WHEAT** flour, starter cultures), **SOY** flour, Salt, **BARLEY** malt and soft **WHEAT** malt flour, **SOY** lecithin, Antioxidant: ascorbic acid.

May contain traces of **MILK**.

ORGANOLEPTIC CHARACTERISTICS

Aspect:	Slightly granular, heterogeneous powder, thanks to seeds of varied nature and shape.
Colour:	Typical white, with brown, yellow and black particles.
Odour:	Pleasant, typical, no rancid smell, no moulds.
Taste:	Slightly bitter with typical toasted seed taste.

PHYSICAL AND CHEMICAL STANDARDS⁰:

Water content	Max 15.50%
pH	5.70-6.30
Falling Number	150-250 sec.
Water absorption measured with a farinograph	50.00-65.00 %
Stability measured with a Farinograph	120-250 mm
Granulometry:	
sieve residue, 1270 µ	10-25 %
sieve residue, 1010 µ	0-5 %
sieve residue, 547 µ	0-5 %
sieve residue, 253 µ	0-10 %
sieve residue, 152 µ	0-70 %
residue	0-70 %
E 300 search	Positive

MICROBIOLOGICAL STANDARDS⁰:

Total bacteria load	<500.000/g
Total coliforms	<500/g
Moulds and yeasts	<5000/g
Salmonella	absent/25 g

FILTH TEST⁰:

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

“10 GRAIN BREAD” PROFESSIONAL MIX

SOFT WHEAT, MILLET, CORN, BARLEY, RYE, DURUM WHEAT, OAT, SPELT WHEAT, RICE, BUCKWHEAT.

RESIDUE ⁰:

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.

NUTRITIONAL VALUES:

Average nutritional values per 100g of product	
Energy	1529kJ / 362kcal
Fats	5.8 g
of which saturated fatty acids	0.6 g
Carbohydrates	60.9 g
of which sugars	1.5 g
Fibres	4.4 g
Proteins	14.4 g
Salt	1.5 g

ALLERGEN DECLARATION:

Allergen	Present as an ingredient	Absent	Possible cross-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.

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 away from any source of heat or moisture. Anyway, consume within two months after package is opened. Product subject to natural weight loss.

⁰ See the analysis procedures specified in the HACCP Manual. The results of the analyses refer to the mean values at the time of packing.