The Mix STACCAPIZZA has been studied as an alternative to traditional white flour to facilitate the processing and the work of the pizzaiolo, avoiding superfluous powder. Using this mix the pizza "balls" do not stick, pizza is then cracking and golden coloured.

GENERAL CHARACTERISTICS

The mix STACCAPIZZA , to be used instead of the normal flour, is fit for every kind of flouring, for pizza, sticks, piadina, any kind of bread giving value to the finished products: they are more cracking, golden and tasty. Here are the main qualities of the mix:

- reduction of stickiness during manipulation
- reduction of the mix quantity to use
- a correct colour (the homogeneous colour of the pizza is always appreciate)

USE

Use it instead of normal flour, flouring as usual. Also fit for typical products, such as sticks, Pugliese bread, flavoured breads for which each professional can modify the final recipe basing on his experience (STACCAPIZZA can be used also mixed with cereals according to the personal fancy), to guarantee the top quality to the final result.

INGREDIENTS

Durum **WHEAT** flour, maize flour.

It may contain traces of **SOY, MILK, MUSTARD, SESAME** and **LUPIN**.

ORGANOLEPTIC CHARACTERISTICS

Aspect: The powder is granular, homogeneous, free from foreign bodies
Colour: Typical yellow
Smell: Pleasant, typical of durum wheat and maize flour, free from stale or rancid taste
Taste: Typical, slightly roasted

PHYSICAL AND CHEMICAL STANDARDS [0]:

Water content: Max 15.50%
Gluten: 8,50-10,50 % dry matter
Falling number: >300 sec.
pH: 5.80-6.40
Granulometry:
Residues on the sieve 253 micron   0-20%
Residues on the sieve 152 micron   10-50%
Bottom   0-75%

MICROBIOLOGICAL STANDARDS[1]:

Total bacteria load   <200,000/g
Total coliforms   <500/gr
Moulds and yeasts   <5000/g
Salmonella   absent/25 g

TEST FILTH [0]:

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

NUTRITIONAL VALUES:

Average nutritional values per 100g of product	
Energy	1464kJ / 345kcal
Fats	1.2 g
of which saturated fatty acids	0.2 g
Carbohydrates	70.6 g
of which sugars	1.9 g
Fibres	2.6 g
Proteins	11.8 g
Salt	0.03 g

[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.

RESIDUES [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.

ALLERGEN DECLARATION:

Allergen (in accordance with EC Reg. no. 1169/2011)	Present 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 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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[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.