

Trade name

Type "0" MANITOBA soft wheat flour - TOP QUALITY 5 kg

Ingredients

Type "0" soft wheat flour.

General Characteristics

The flour is pure and homogeneous without antimicrobial substances, preservatives, colouring, additives or technological adjuvants of any kind.

There are no ongoing infestations or residue due to contamination by parasites or rodents, alterations of any extent and origin, soil, sand, substances and foreign bodies of any kind. 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.

Use

It is created to obtain the best results in the preparation of crispy pizza, the dough of which is left to rise for longer than 24 hours, variable depending on the temperature and quantity of yeast used. The "0" MANITOBA (TOP QUALITY) flour is also suitable for cold technology and can be used for mixing or strengthening other flours.

Organoleptic Characteristics

Aspect	Superfine, smooth and 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 (Mean values at the time of packing) ⁰:

Water content	max 15.50 %
Proteins	> 14.00 % dry matter
Gluten	14.00-16.00 % dry matter
Cinder content	< 0.65 % dry matter
pH	5.80-6.40
Falling Number	> 280 sec.
W	350-380
P/L	0.50-0.65
Water absorption measured with a Farinograph (500 BU)	min. 60.00 %
Stability measured with a Farinograph	> 18 minutes

Nutritional values⁰:

Nutritional values per 100g of product	
Energy	1448kJ / 341kcal
Fats	1.2 g
of which saturated fatty acids	0.3 g
Carbohydrates	66 g
of which sugars	1.5 g
Fibres	2.2 g
Proteins	15.5 g
Salt	0.01 g

Microbiological standards:⁰

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

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

Filth Test ⁰:

Acetonitrile method Italian O.J.10/8/94 no. 186:

Total fragments < 25/50 g

Residue⁰:

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	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 organisms, in accordance with current regulations.

Packaging

5 kg paper bag package.

Shelf life

The flour is made to last twelve months. Storage in a cool, dry place recommended. Product subject to natural weight loss.

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