

Trade name

Type "00" soft wheat flour PF FRESH PASTA

Ingredients

Type "00" soft **Wheat** flour.

May contain traces of: **soy, mustard and lupin.**

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 flour produced complies with current Italian legislation and in particular Law no. 580 of 04/07/1967, as amended.

PF Spadoni flour is produced by extracting only the noblest part of the best national or foreign grains.

Use

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 standard ⁰:

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

Nutritional values:

Average 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:⁰

Total bacteria load	<50,000/g
Total coliforms	<200/gr
Moulds and yeasts	<2000/g
Salmonella	absent/25 g

Filth Test ⁰:

Acetonitrilic method Italian O.J.10/8/94 no. 186 Total fragments <25/50 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.

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 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 paper bag package and bulk.

Shelf life

No less than twelve months, if stored in a dry place away from any source of heat. 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.