

<b>Brand</b>	Molino Spadoni
<b>Product code</b>	CF04
<b>EAN Code</b>	8002213000824
<b>Trade name</b>	Chestnut flour
<b>Net weight</b>	500g
<b>Ingredients</b>	Chestnut flour. May contain traces of NUTS.

**Information for allergy sufferers**

Gluten-free product: indicated for people who have gluten intolerance. May contain traces of NUTS.



**General characteristics**

The flour obtained from the grinding of dried chestnuts is characterized by fine texture and a beige colour. It has a sweet taste, intense scent, and good energy content and nutritional value.

**Use**

Chestnut flour can be used in the preparation of traditional *Castagnaccio* (plain chestnut flour cake), cocoa cake, fritters, crepes, and *Neccio*, a typical Tuscan sweet obtained from cooking a dough made of chestnut flour, water and a pinch of salt between two iron hotplates. Mixed in small doses to wheat or rice flour (for gluten-free recipes), it is great for the preparation of tasty, firm and amber-colour pasta

**Organoleptic characteristics**

Aspect:	Impalpable smooth, mildly granular and dry powder free from foreign bodies
Colour:	Homogeneous beige
Odour:	Typical and intense, pleasant, with no unusual notes
Taste:	Typical, sweet

**Physical and chemical standards<sup>1</sup>:**

Water content:	< 14.0%	
pH	6.0-6.6	
Cinder content	2.0-3.0 %	
Granulometry	sieve residue, 560 µm	0-15%
	sieve residue, 253 µm	0-30%
	sieve residue, 150 µm	50-80%
	residue	0-20%

**Microbiological standards<sup>1</sup>:**

Total bacteria load	<100,000 CFU/g
Total coliforms	<550 CFU/g
Moulds and yeasts	<10,000 CFU/g
Salmonella	absent/25 g

**Filth Test<sup>1</sup>:**

Acetonitrile method (Italian O.J. dated 18/8/94 no. 186) total fragments < 25/50 g

**Residue<sup>1</sup>:**

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

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.

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

NUTRITIONAL VALUES PER 100 g OF PRODUCT	
Energy	1570 kJ/ 372 kcal
Fats	3.61 g
of which saturated fatty acids	0.57 g
Carbohydrates	73.79 g
of which sugars	23.65 g
Proteins	6.31 g
Salt	0.0026 g

**Packaging**  
disposal

Wrapped in printed polypropylene transparent film (PP). Recommendations for Recyclable packaging (plastic).

#### Palletization

PALLET	EPAL 80 x120 cm
No. of packages/carton	12
No. of cartons/layer	12
No. of LAYERS	8
Total cartons no./ pallet	96

**Shelf Life (TMC)**

[The flour is packaged to last no less than **12 months**.]

TMC Indication Method

[DD/MM/YY ]

**Lot**

[FC05(XXX) YY Z]

FC05= Item Code: **chestnut flour 500g**  
Xxxx= No. Production day (Julian date) eg. 256  
YY = Year of production (eg. 2013 = 13)  
Z = pallet serial number of the day, in letter  
(eg. A = pallet 1)

#### STORAGE

Store in a well-ventilated, cool and dry place, away from light and heat sources.



ALLERGEN	Present	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	