



TECHNICAL SHEET WHEAT FLOUR

MOLINO NALDONI s.r.l.
Via Pana, 156
48018 Faenza (RA) - Italy

SCIORE TYPE "2" LINE

INGREDIENTS

Wheat flour type 2.

Allergens: contains **gluten**, may contain traces of **soy**.

CHARACTERISTICS

Product obtained by grinding and sifting the mixture of soft wheat liberated from foreign substances and impurities and in conformity with Law 580 of 04/07/67, as amended.

The flour looks pure and homogeneous free from antimicrobial substances, preservatives, colorings, additives or processing aids of any species.

It has no infestations in place or residual contamination by pests or rodents, alterations of any kind and origin, from the ground, sand, foreign objects and substances of any kind.

USAGE

Type 2 flour obtained by grinding specially selected soft wheat. To be used to obtain leavened bakery products, rich in fiber and with good nutritional properties, thanks to the presence of wheat germ.

DETERMINATION		UNITS	VALUES	TOLERANCE		
CHEMICAL CHARACTERISTICS						
Humidity		%	14.5	+/- 1		
Ashes		%	0.55	Max		
Proteins		g/100g s.s.	15	Min		
Gluten		g/100g s.s.	13.5	Min		
ORGANOLEPTIC CHARACTERISTICS						
Unpleasant/s smell/s			absents			
Unpleasant/s taste/s			absents			
RHEOLOGICAL CHARACTERISTICS on flour						
Alveogram W			420	+/- 10%		
Alveogram p/l			0.55	+/- 0.1		
MICROBIOLOGICAL CHARACTERISTICS						
Total Bacterial Count		U.F.C./g	100.000	Max		
Yeasts		U.F.C./g	1.000	Max		
Molds		U.F.C./g	1.000	Max		
Total coliforms		M.P.N./g	100	Max		
Escherichia Coli		U.F.C./g	10	Max		
Clostridial Anaerobes		U.F.C./g	10	Max		
Salmonella			Absent in 25 g			
Streptococchi Fecali		U.F.C./g	10	Max		
CHEMICAL CONTAMINANTS			AVERAGE NUTRITIONAL VALUES/100g			
Aflatoxins B1	µg/Kg s.t.q.	2	Max	Energy	1447 kJ	
Total	µg/Kg s.t.q.	4			341 kcal	
Ochratoxin A	µg/Kg s.t.q.	3	Max	Fat	1.6 g	
DON	µg/Kg s.t.q.	750	Max	Of which:-saturates	0.3 g	
Zearalenone	µg/Kg s.t.q.	75	Max	Carbohydrate	64 g	
Lead	mg/Kg s.t.q.	0,2	Max	Of which:- sugars	0.9 g	
Cadmium	mg/Kg s.t.q.	0,2	Max	Fibre	3.7 g	
FILTH TEST						
Whole Insects		Absents	Max	Proteins	16.1 g	
Insect Fragments		25 fragments in 50g	Max	Salt	0.04 g	
Hair of rodents and their fragments		Absents	Max	SHELF LIFE The flour is produced for a retention of 6 months. It is recommended to store in a cool, dry place.		
PESTICIDES						
Fumigants		Law Limits	Max			
Organophosphates		Law Limits	Max			
Organochlorine		Law Limits	Max			
Piretroids		Law Limits	Max			

PACKAGING

The product is packed in a 25 kg paper bag on pallet Epal (80x120 cm). N° of packs: 40. N° packs per layer 4. N° of layers 10. For a total of 1000 kg. EAN code 8033011590651.

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