

## PRODUCT INFORMATION

Customer:

Brand:



Packaging:

Legal or sales name:

Product description:

Technical information

Produced in:

Item code:

EAN Code:

EAN secondary packaging:

Customs tariff code:

Size:

SOFT WHEAT FLOUR TYPE 00

Soft Wheat flour obtained by milling and sifting of soft wheat free from foreign substances and impurities and in compliance with current legislation in force. It looks powdery ,lump-free, is free from any kind of nasty odors and in particular mold and rancid.

QUICK AND CRUNCHY

**Balanced flour ideal for the rapid production of puff pastry products with short rest periods.**

Sfoglia is a 00 soft wheat flour, balanced and particularly suitable for physical steam leavening. It helps the relaxation of the rolling dough in case of direct processes that do not require night rest. Specific for quick puff pastry and for those products that require a gluten that quickly loses its tenacity, helping short and crunchy chewing.

ITALY

110100159100

10 kg

## ORGANOLEPTIC CHARACTERISTICS

Description	
Smell	Typical, without smell of rancid or mold
Color	Typical
Flavor	Typical, without extraneous notes

## CHEMICAL/PHYSICAL CHARACTERISTICS

Description	Unit of measure	Value	Tolerance
Moisture	%	15.5	MAX
Ashes (s.s.)	%	0.55	MAX
Proteins (Nx-5.70)	%	13.0	MIN
Index of Hagberg (F.N.)	seconds	280	MIN
Amylogram (t.q.)	Max U.A.	1000	200

## ESTENSOGRAM

Description/Reference	Unità di misura	Value	Tolerance
Energy – 135 '	Cm2	110	+/-10
Ratio – 135 '		1.6	+/-0.3

## FARINOGRAM

Description/Reference	Unità di misura	Value	Tolerance
Absorption (corrected to E.u. 500)	%	56	MIN
Stability	minutes	8	MIN

## ALVEOGRAM

Description/Reference	Unità di misura	Value	Tolerance
W	E-4 joules	290	-10/+20
p/l		0.55	+/- 0.05

**Notes:**

The alveographic values are reported for commercial purposes only. The reference of strength and extensibility of the flour is reported by the extensographic test

## NUTRITIONAL FACTS TABLE

Nourishing	Valore per 100g	MEASURE UNIT
Energy	1436	kJ
Energy	338	kcal
Fat	0.9	g
of which saturates	0	g
Carbohydrate	69	g
of which sugars	1.5	g
Fibre	2.0	g
Protein	13	g
Salt	0	g

## STORAGE METHOD

**Storage:**

The product must be stored: in a cool, clean and dry place, free from infestant insects, in its original packaging and used within the expiry date stated on the package.

**Shelf life:**

12 months

**Special storage conditions:**

For the product delivered on pallets: it is recommended to remove the plastic protecting film before storing the pallets, to prevent the formation of mold.

## PACKAGING METHOD

**Package:**

Packaging suitable for contact with food

## TRANSPORT CONDITIONS

**Transport:**

The transport is to be carried out by clean, undamaged, non-refrigerated, odorless, with no rust, mold and moisture means of transport, suitable for the transportation of flour for human consumption.

## MICROBIOLOGICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Total aerobic mesophilic bacteria	u.f.c.	100000	max	in 1 g
Molds	u.f.c.	1000	max	in 1 g
Yeasts	u.f.c.	1000	max	in 1 g
Total enterobacteria	u.f.c.	1000	max	in 1 g
E. Coli	u.f.c.	10	max	in 1 g
Salmonella	u.f.c.	Absent		in 25 g
Staphylococci coagulase positive	u.f.c.	25	max	in 1 g
Bacillus cereus	u.f.c.	100	max	in 1 g

## CHEMICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
CD	ppb	100	max	Legal limit
PB	ppb	200	max	Legal limit
Total aflatoxins	ppb	4	max	Legal limit
Aflatoxin B1	ppb	2	max	Legal limit
Deoxynivalenol (DON)	ppb	750	max	Legal limit
T2/HT2	ppb	20	max	Legal limit
Zearalenone	ppb	75	max	Legal limit
Ochratoxin A	ppb	3	max	Legal limit
Pesticide residues				Legal limit

## PARTICLE CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Foreign objects such as metallic and non-metallic ones		Absent		

## BIOLOGICAL CHARACTERISTICS

Contaminant	Unit of measure	Valore	Tolerance
Insects and mites (living and/or dead)		Absent	
Fragments of insects	n°	25	max
Rodents, birds and other animals		Absent	
Rodent hairs	n°	Absent	

## ALLERGENS

Allergen	Condition	Origin
Cereals containing gluten	Present	wheat (P)
Shellfish and shellfish by-products	Absent	
Eggs and egg by-products	Absent	
Fish and fish by-products	Absent	
Peanuts and peanut by-products	Absent	
Soy and soy by-products	Possible contamination	
Milk and milk by-products (including lactose)	Absent	
Nuts	Absent	
Celery and celery by-products	Absent	
Sesame seeds and sesame seeds by-products	Absent	
Sulphur dioxide and sulphites	Absent	
Lupins and lupin by-products	Absent	
Shellfish and shellfish by-products	Absent	
Mustard and mustard by-products	Possible contamination	

REF. Law: Annex III bis to Directive 2003/89/EC, and subsequent amendments

## LEGAL PROVISIONS

<b>HACCP:</b>	In accordance with reg. (EC) No 852/2004 and subsequent amendments
<b>Traceability:</b>	In accordance with reg. (EC) No 178/2002 and subsequent amendments
<b>GMO:</b>	In accordance with reg. (EC) 1829/2003 and 1830/2003 the product does not contain and is not produced from genetically modified organisms
<b>Ionizing radiation:</b>	The product has not been subjected to any treatment with ionizing radiation
<b>Packaging:</b>	All the materials used for packaging our goods, both of our production and from commercialization, are in compliance with the requirements of the European regulations in force (Reg (EC) No 2023/2006 and reg. (EC) 1935/2004) and are therefore suitable to come into contact with food products.
<b>Vegan Declaration:</b>	the product does not contain any products of animal origin and it does not get in contact at any stage of production and packaging with products of animal origin
<b>Nano-engineered materials Declaration:</b>	the product does not contain and is not composed of any nano-engineered materials

The product complies with, although not expressly stated, to the Italian and European regulations in force