
	Mod.MHS05-1 Finished product technical data sheet	STP n.169
	Product: MIX PIZZA CONTEMPORANEA	Rel. 14.09.2022

Product:	MIX PIZZA CONTEMPORANEA		
Product Description	Flour mix for bakery products		
Brand	Molino sul Clitunno ■	Customer□	All □
Main processing steps	Milling, sifting and mixing		

List of Ingredients		%
Type 0 COMMON WHEAT flour		
Remilled durum wheat semolina		
Type 1 COMMON WHEAT flour		
COMMON WHEAT germ		1
Rye sourdough		1

- The raw materials used may be Italian, EU and/or non-EU. The raw materials are checked upon receipt according to a sampling plan drawn up in compliance with applicable regulations.

Physical and chemical characteristics	Parameter	U. M.	Min.	Max.
	Humidity	%		15.50
	Ashes	% dry		1.0
	Gluten	% dry	11.5	12.5
	W	Joules	320	340
	P/L		0.65	0.90
	Stability	Min.	10	12
	Absorption	BU	56	58
	Amylogram	U.A.	700	1000
Filtth Test	Whole insects	N°/50g		0
	Insect fragments	N°/50g		50
	Rodent hairs or fragments thereof	N°/50g		0


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Microbiological features	Parameter	U. M.	Inner limit
	Total bacterial count (TBC 30°C)	cfu/g	<100,000 cfu/g
	Total coliform (CT)	cfu/g	<1000 cfu/g
	E. Coli	cfu/g	<10 cfu/g
	Staphylococcus coagulase positive	cfu/g	<10 cfu/g
	Salmonella ssp	absent/pres/25g	Absent
	Moulds	cfu/g	<1000 cfu/g
	Yeasts	cfu/g	<1000 cfu/g
	Bacillus Cereus	cfu/g	<1000 cfu/g

Contaminants in foodstuffs (heavy metals, mycotoxins,.....)	EC Regulation 1881/2006 and subsequent amendments and additions (e.g. EU Regulation 420/2011)
Pesticide residues:	Within the maximum residual limits (MRL) set by EC Regulation 396/2005 and subsequent amendments and additions
GMOs	Product obtained without the use of GMOs and/or derivative products in compliance with EC Regulations 1829/2003, 1830/2003 and subsequent amendments and additions
Radiation	Not subjected to ionizing radiation
Allergens	See following table
Packaging	The packaging material used is approved for contact with foodstuffs and its specified use; in compliance with applicable standards.

Average values for 100 g of product

Energy value	kJ	1527
	Kcal	360
Fats	g	0.9
of which: Saturated fats	g	0
Carbohydrates	g	75
of which sugars	g	2.0
Fibres	g	2.6
Proteins	g	12
Salt	g	0

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•Packaging	In 25 and 10 kg paper bags
•Batch	Product code (MF, MG, RF, OF, MC), last two digits of the current year, Julian day, A, consecutive number reset daily corresponding to product code
•Shelf life	In unopened primary packaging: Six months expressed in DD/MM/YY (day, month and year)
•Storage	Store in a cool, dry place
•Intended use	Flour for all type of pizza
•Restrictions on use	Persons suffering from celiac disease and persons allergic to the substances indicated on the following table

Allergens (Directive EEC/EAEC/EC 89/2003 and subsequent amendments and additions)	The allergen is found in the product as a product ingredient and/or as a constituent of another ingredient of the product		The allergen is found in other products with a danger of an accidental contamination (e.g. through shared production lines)		The allergen is found in the production and storage facility (but there is no risk of cross contamination)	
Cereals containing gluten*	YES		YES		-	-
Crustacean and crustacean-based products.		NO		NO		NO
Eggs and egg-based products.		NO	YES		-	-
Fish and fish-based products.		NO		NO		NO
Peanuts and peanut-based products.		NO		NO		NO
Soy and soy-based products	YES		YES		-	-
Milk and milk-base products (including lactose).		NO	YES		-	-
Nuts ** and derived products		NO	YES		-	-
Celery and celery-based products.		NO		NO		NO
Mustard and mustard-based products.		NO	YES		-	-
Sesame seed and sesame seed-based products.		NO	YES		-	-
Sulphur dioxide and sulphites above 10 mg/kg or 10 mg/l as SO ₂ .		NO		NO		NO
Molluscs and their derivatives		NO		NO		NO
Lupins and their derivatives		NO	YES		-	-

* i.e. wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and derivative products

** i.e. almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoiesis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*).