	<b>Finished product specifications</b>	Rev.1 Del 15/06/2015
	<b>WHEAT FLOUR Type 00R 25Kg</b>	

<b>PRODUCT DESCRIPTION</b>
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<b>Legal description</b>	WHEAT FLOUR Type 00R
<b>Allergens</b>	The product contains gluten. The product may contain traces of soy.
<b>Note</b>	All the raw materials are GMO free. The wheat flour type 00R is not treated with ionizing radiation and it is not produced with raw materials subjected to ionizing radiation.

<b>FILLED PRODUCT SPECIFICATION</b>
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<b>Chemical - Physical characteristics</b>	<b>Moisture</b>	Max 13,50%
	<b>Ashes</b>	0,55% S.S.
	<b>Gluten</b>	33% S.T.Q.; 10,50% S.S.
	<b>Proteins</b>	11,00%
	<b>Falling Number</b>	300
<b>Brabender farinograph</b>	<b>Absorption</b>	55% H2O
	<b>Development</b>	2 min
	<b>C - D Stability</b>	9 min
<b>Chopin alveograph</b>	250 W	
	0,55 P/L	
<b>Organoleptic characteristics</b>	<b>Texture</b>	Soft, smooth and free of lumps
	<b>Smell</b>	Characteristic
	<b>Color</b>	White
<b>Microbiological specification</b>	<b>Total bacteria</b>	< 100.000 ufc/ gr
	<b>E. Coli</b>	< 10 ufc/ gr
	<b>Salmonella</b>	Absent in 25g
	<b>Molds and Yeasts</b>	< 5000 ufc/ gr

<b>NUTRITIONAL INFORMATION</b>
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<b>Medium value for 100g products:</b>	<b>Energy</b>	340 Kcal
	<b>Fat</b>	1,0g
	<b>of which saturated</b>	0,0g
	<b>Carbohydrates</b>	73g
	<b>of which sugar</b>	0,0g

	<b>Finished product specifications</b>		Rev.1 Del 15/06/2015
	<b>WHEAT FLOUR Type 00R 25Kg</b>		
	<b>Fibres</b>	6,0g	
	<b>Proteins</b>	11,0g	
<b>PACKAGING</b>			
<b>Packaging</b>	<b>Multilayer paper bag</b>	25 Kg	
<b>METHOD OF PRESERVATION</b>			
<b>Shelf-life</b>	12 months from production, if stored in suitable containers in a cool, dry place away from direct sunlight (temperature <20°C, maximum 65% relative humidity) .		
<b>Storage instructions</b>	Store unopened in a cool, dry place.		

<i><b>Editing</b></i>	<i><b>Check/Approval</b></i>
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