



MODULI

Schede tecniche prodotti

MOD 7.2/01
Ed. 01 Rev.01
del 06/05/2013

Name	Soft wheat flour 00 - PIZZA
Description	Product obtained from the milling and consequent bolting of soft wheat flour, free from foreign substances and impurities.
Destination	Pizza, focaccia, baked products.
Laws	<ul style="list-style-type: none">• Legge 4/7/1967 n. 580 e D.P.R. 9/2/2001 n. 187 - "Produzione e commercializzazione di sfarinati e paste alimentari".• D.L. 27/1/1992 n. 109 - "Etichettatura prodotti alimentari"
Mode of conservation	In dry, ventilated environment, suitable for food products.
TMC	10 months
Data di aggiornamento scheda	06/05/2013

Dichiarazione nutrizionale per 100 g di prodotto	
Energia	1440 kJ 339 kcal
Grassi	0,8 g
di cui grassi saturi	0,2 g
Carboidrati	72,5 g
di cui zuccheri	1,0 g
Fibre	2,0 g
Proteine	9,5 g
Sale	0,0 g

Sensory properties

Colour	White
Smell	Typical, no odor of mold, rancid or otherwise
Appearance	Impalpable powder, without clots and foreign substances.

Parameters	Valour		Unit of measurement	Rif.	Method
	min	max			

Chemical and Physical

Moisture content		15,50	%		D.M. 27/5/85
Ash rate on dry matter		0,55	%	s.s.	UNI ISO 2171:1993
Proteins (N x 5,70)	10,00		%	s.s.	Kjeldahl - D.M. 23/07/94
Falling Number	250				ISO 3093:2004

Microbiological

Total bacteria		100.000	ufc	in 1 g	ISO 7698:1990
Yeast		1.000	ufc	in 1 g	ISO 7954
Molds		1.000	ufc	in 1 g	ISO 7954
Total coliform bacteria		100	ufc	in 1 g	AOAC Off.Meth.991.14
E. Coli		10	ufc	in 1 g	AOAC Off.Meth.991.14

Chemical contaminants

Additives and conservants		Absent			Normativa vigente
Phitosanitary residual		In the limits			Normativa vigente
Micotossine		In the limits			Normativa vigente

Biological contaminants

Filth test: insects fragments		25		in 50 g	D.M. 12/01/1999
Rodent hairs		Absent			Rif. AOAC 969/41