



MODULI

Schede tecniche prodotti

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

Name	Durum wheat flour
Description	Product obtained from the milling and consequent bolting of durum wheat flour, free from foreign substances and impurities.
Destination	Bread, baked products typical mediterranean.
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	1457 kJ 343 kcal
Grassi	0,8 g
di cui grassi saturi	0,1 g
Carboidrati	74,5 g
di cui zuccheri	1,5 g
Fibre	2,0 g
Proteine	8,5 g
Sale	0,0 g

Sensory properties

Color	Dark yellow
Smell	Typical, no odor of mold, rancid or otherwise.
Aspect	Impalpable powder, without clots and foreign substances.

Parameters	Valours		Unit of mesurement	Rif.	Method
	min	max			

Chemical and Physical

Moisture content		15,50	%		D.M. 27/5/85
Ash rate on dry matter	1,36	1,70	%	s.s.	UNI ISO 2171:1993
Proteins (N x 5,70)	11,50		%	s.s.	Kjeldahl - D.M. 23/07/94
Falling Number	250				ISO 3093:2004

Granulometry

Sieving test	0,4 %	1,5 %	> 250 µ		interno
	0,3 %	1,5 %	> 220 µ		interno
	2,5 %	5,0 %	> 185 µ		interno
	2,0 %	4,5 %	> 125 µ		interno
	35,0 %	45,0 %	> 75 µ		interno
	22,0 %	35,0 %	> 55 µ		interno
	20,0 %	30,0 %	< 55 µ		interno

Microbiological

Total bacteria		150.000	ufc	in 1 g	ISO 7698:1990
Yeast		5.000	ufc	in 1 g	ISO 7954
Molds		5.000	ufc	in 1 g	ISO 7954
Total coliform bacteria		500	ufc	in 1 g	AOAC Off.Meth.991.14

Chemical contaminants

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