


## SPECIFICATIONS OF FOODSTUFF


### GENERAL DATA

|         |  |               |   |
|---------|--|---------------|---|
| Product | <b>Wheat Flour</b><br>Rif. Law DPR 09/02/2001, n. 187<br>Rif. Law 04/07/67 n.580 | Packaging     | <b>Sacks- multicoupled cellulose</b><br><i>according to of the enforced alimentary norm</i> |
|         |  | Palletization | <b>Europallet - International based std</b>   |

|              |  |           |  |
|--------------|--|-----------|--|
| First Matter | <b>Tender Wheat</b> ( <i>triticum aestivum</i> ) |           |  |
| Appearance   | <b>Fine powdery</b>                              | Fragrance | <b>Pleasant, typical, absence of extraneous smells</b> |
| Colour       | <b>White</b>                                     |           |  |

|  |   |           |  |
|--|---|-----------|--|
| Finished product   | <b>Tender Wheat Flour</b>   |           |  |
|  | It is produced by the selection of grains with <i>European</i> and <i>national</i> characteristics of medium strength. Optimal to rise to the direct method (soon to rise). |           |  |
|  | This type of flour is in possession of a <b>quick-drying</b> , and this quality makes it specific to improve the rheology of dough and its workability.                     |           |  |
|  | Recommended for light with a <b>bread crumb</b> soft and white.   |           |  |
| Food preservation  | <b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sunlight) 15-18 °C  |           |  |
| T.M.C.   | Rif.to <b>Date of packing sacks</b>   | Lot       | Process line <b>(9 months)</b><br>date/day . |
| Allergens  | <b>Gluten</b> ( <i>found naturally in grains and flours</i> ).  | Additives | <b>No presence</b>                           |

### RHEOLOGICAL PROPERTIES

|  |  |                                      |                                  |
|--|--|--------------------------------------|----------------------------------|
|  <b>CONTROLS</b><br><br><b>LABORATORY CHEMICAL RHEOLOGY</b><br>(internal Lab) | <b>Alveogramma</b><br><i>Chopin</i>            | Bread making index <b>W: 210÷230</b> | Elasticity <b>P/L: 0,50÷0,60</b> |
|  | <b>Farinogramma</b><br><i>Brabender</i>        | Absorption: <b>53 ÷ 54</b>           | Stability: <b>2 ÷ 4</b>          |
|  |  | Growth: <b>1' 30" ÷ 2' 00"</b>       | Elasticity: <b>13 ÷ 15</b>       |
|  | <b>Indice di Hagberg</b> <i>Falling Number</i> | Enzymatic Activity: <b>300 ÷ 360</b> |                                  |

### PRODUCT TEST (investigations std batch / reference)

#### CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES (average values : 100 gr. of finished product)

| Parameter   | Unit of Measurement (%) | Tolerance | Kcal / 100 g  | Kjoule / 100 g  |
|---|-------------------------|-----------|---------------|-----------------|
| <b>Protein</b> p/p (N x 6,25)                     | 11,00                   | ± 0,50    | 40,00         | 170,14          |
| <b>Lipids</b> p/p                                 | 0,90                    | ± 0,30    | 8,10          | 34,45           |
| <b>Carbohydrates</b> p/p                          | 72,00                   | ± 3,00    | 288,00        | 1.225,01        |
| <b>Food Fibre</b> p/p                             | 2,30                    | ± 0,20    | -             | -               |
| <b>Mineral</b> p/p                                | 0,40                    | ± 0,30    | -             | -               |
| <b>Humidity</b> p/p                               | 14,00                   | ± 0,50    | -             | -               |
| <b>Ashes</b> p/p - dry matter                     | 0,50                    | ± 0,05    | -             | -               |
| <b>Total out of 100 g. of di finished product</b> |                         |           | <b>336,10</b> | <b>1.429,60</b> |