

TYPE 00 SOFT WHEAT FLOUR - PIZZA SOFFICE

Description	Product obtained from the milling and subsequent sifting of a blend of soft wheats, ensuring it is free from foreign substances and impurities.
Intended use	Flour milled from a blend of selected soft wheats sourced locally and internationally. Recommended for direct method doughs, it is easy to work with and has medium rising times. Ideal for making traditional, soft and flavourful pizzas, such as Neapolitan pizza.
Rising times	8 - 15 hours
Applicable regulations	Italian Presidential Decree no. 187 of 9/2/2001 - "Production and marketing of flour and pasta products". Italian Law no. 580 of 4/7/1967; EU Regulation 1169/2011 on the provision of food information to consumers.
Storage instructions	Store in a cool, dry place, away from sources of heat. After partial use, carefully reseal the package or transfer the remaining flour to a sealed container.
Total shelf life	10 months from the packaging date, if stored properly.
Origin of wheat	EU and non-EU
TARIC Customs Code	1101 00 15
ECR Classification	Level 1= 01 Level 2= 17 Level 3= 02 Level 4= 01 Level 5= 02

Organoleptic properties

Colour	White
Odour	Distinctive, free from any mouldy, rancid, or abnormal smells
Appearance	Fine, free of lumps and foreign materials

Nutritional information

Energy	1440 kJ - 339 kcal		
Fats	0,8 g	of which saturated	0,2 g
Carbohydrates	72,5 g	of which sugars	1,0 g
Fibre	2,0 g	Protein	9,5 g
		Salt	0 g

Characteristics	Specified value min.	max.	Unit of measurement	Ref.	Analytical Method
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Chemical and physical properties

Moisture		15,50	%		Italian Ministerial Decree 27/05/1985
Ash		0,55	%	d.m.	UNI ISO 2171:1993
Protein (N x 5.70)	10,00		%	d.m.	Kjeldahl method - Italian Ministerial Decree 23/07/1994
Falling Number	220				ISO 3093:2004

Rheological characteristics

Alveograph	W	200	250	(10-4J)		ISO 5530-4:2002
	P/L	0,40	0,70			ISO 5530-4:2002
Farinograph A (absorption)		53		%		ISO 5530-1
	B (development)	2'		minutes		ISO 5530-1
	CD (stability)	6'		minutes		ISO 5530-1

Microbiological Specifications

Total bacterial count		100,000	CFU	in 1 g	ISO 7698:1990
Yeasts		1,000	CFU	in 1 g	ISO 7954
Moulds		1,000	CFU	in 1 g	ISO 7954


Chemical Contaminants

Additives and preservatives		Not present			Current legislation
Phytosanitary residues		Within limits			Current legislation
Mycotoxins		Within limits			Current legislation

TECHNICAL AND PACKAGING SPECIFICATIONS

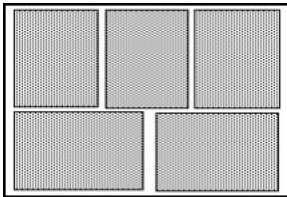
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Unit for sale to the public (PRIMARY PACKAGING)

Paper bag 25 kg		EAN 800 9550 00 6700	
Brand name: «il Molino»		Internal code 2001R	
Packaging	Pre-formed paper bag, with valve and double square bottom.		
Material	Double-layer white kraft paper=PAP 22		
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.		
Dimensions	34 x 15 x h 45 cm		
Stackable	Yes		
Shelf life	10 months		

Unit for logistics (SECONDARY PACKAGING) → No

Pallet (TERTIARY PACKAGING)

Pallet	EPAL Pallet 80 x 120 cm	
Type of packaging	Wrapped with stretch film	
Bags per layer	5	
Number of layers	8	
Bags per pallet	40	
Bags per pallet	40	
Pallet height	135 cm from the ground	
Net weight	1.000 kg	
Gross weight of goods	1.010 kg	

Production plant	Molino F.Ili Chiaavazza SPA Via Molino 2 - 12030 Casalgrasso CN	
Allergens	YES/NO	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES	YES
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soy and products thereof	NO	YES
Milk and products thereof (including lactose)	NO	NO
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	YES
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO
Lupin and products thereof	NO	NO
Shellfish and products thereof	NO	NO

This allergen sheet is valid as at the revision date.