

PRODUCT INFORMATION

Customer:

Brand:



Packaging:

Legal or sales name:

Product description:

DURUM WHEAT FLOUR

Durum wheat flour obtained by milling and sifting of durum wheat free from foreign substances and impurities and in compliance with current legislation in force. This flour looks like a powder, with no lump, it is free from any kind of nasty odors and in particular of mold and rancid.

Technical information

It is suitable to dust the pizza working table because it does not stick and it makes the pizza more fragrant and golden brown.

Produced in:

ITALY

Item code:

EAN Code:

8 021274 043106

EAN secondary packaging:

Customs tariff code:

1101 00 11

Size:

10 kg

ORGANOLEPTIC CHARACTERISTICS

Description	
Smell	Typical, without smell of rancid or mold
Color	Typical
Flavor	Typical, without extraneous notes

CHEMICAL/PHYSICAL CHARACTERISTICS

Description	Unit of measure	Value	Tolerance
Moisture	%	15.5	MAX
Ashes (s.s.)	%	1.60	MAX
Proteins (Nx-5.70)	%	12	MIN

GRANULOMETRY

Description/Reference	Unit of measure	Mesh (RETE - RETICOLATO)	Value	Tolerance
Residual	%	183 µ	5	3
Residual	%	153 µ	5	3
Residual	%	130 µ	5	3
Residual	%	116 µ	10	5
Residual	%	110 µ	10	5
Sediment	%	110 µ	65	10

NUTRITIONAL FACTS TABLE

Nourishing	Value per 100 g	MEASURE UNIT
Energy kJ	1439	Kilojoule
Energy kcal	339	Kilocalories
Total fat	0	Grams
of which saturates	0	Grams
Carbohydrate	71	Grams
Sugars	5,5	Grams
Fibre	1,4	Grams
Protein	13	Grams
Salt	0,02	Grams

STORAGE METHOD

Storage:

The product must be stored: in a cool, clean and dry place, free from infestant insects, in its original packaging and used within the expiry date stated on the package.

Shelf life:

12 months

Special storage conditions:

For the product delivered on pallets: it is recommended to remove the plastic protecting film before storing the pallets, to prevent the formation of mold.

PACKAGING METHOD

Package:

Packaging suitable for contact with food

TRANSPORT CONDITIONS

Transport:

The transport is to be carried out by clean, undamaged, non-refrigerated, odorless, with no rust, mold and moisture means of transport, suitable for the transportation of flour for human consumption.

MICROBIOLOGICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Total aerobic mesophilic bacteria	u.f.c.	100000	max	in 1 g
Molds	u.f.c.	1000	max	in 1 g
Yeasts	u.f.c.	1000	max	in 1 g
Total enterobacteria	u.f.c.	1000	max	in 1 g
E. Coli	u.f.c.	10	max	in 1 g
Salmonella	u.f.c.	Absent		in 25 g
Staphylococci coagulase positive	u.f.c.	25	max	in 1 g

CHEMICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
CD	ppb	200	max	Legal limit
PB	ppb	200	max	Legal limit
Total aflatoxins	ppb	4	max	Legal limit
Aflatoxin B1	ppb	2	max	Legal limit
Deoxynivalenol (DON)	ppb	750	max	Legal limit
Zearalenone	ppb	75	max	Legal limit
Ochratoxin A	ppb	3	max	Legal limit
Pesticide residues				Legal limit

PARTICLE CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Foreign objects such as metallic and non-metallic ones		Absent		

BIOLOGICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Insects and mites (living and/or dead)		Absent		
Fragments of insects	n°	25	max	in 50g
Rodents, birds and other animals		Absent		
Rodent hairs	n°	Absent		in 50g

ALLERGENS

Allergen	Condition	Origin
Cereals containing gluten	Present	wheat
Shellfish and shellfish by-products	Absent	
Eggs and egg by-products	Absent	
Fish and fish by-products	Absent	
Peanuts and peanut by-products	Absent	
Soy and soy by-products	Present as a contaminant	Soy
Milk and milk by-products (including lactose)	Absent	
Nuts	Absent	
Celery and celery by-products	Absent	
Sesame seeds and sesame seeds by-products	Absent	
Sulphur dioxide and sulphites	Absent	
Lupins and lupin by-products	Absent	
Shellfish and shellfish by-products	Absent	
Mustard and mustard by-products	Absent	

REF. Law: Annex III bis to Directive 2003/89/EC, and subsequent amendments

LEGAL PROVISIONS

HACCP:	In accordance with reg. (EC) No 852/2004 and subsequent amendments
Traceability:	In accordance with reg. (EC) No 178/2002 and subsequent amendments
GMO:	In accordance with reg. (EC) 1829/2003 and 1830/2003 the product does not contain and is not produced from genetically modified organisms
Ionizing radiation:	The product has not been subjected to any treatment with ionizing radiation
Packaging:	All the materials used for packaging our goods, both of our production and from commercialization, are in compliance with the requirements of the European regulations in force (Reg (EC) No 2023/2006 and reg. (EC) 1935/2004) and are therefore suitable to come into contact with food products.
Vegan Declaration:	the product does not contain any products of animal origin and it does not get in contact at any stage of production and packaging with products of animal origin
Nano-engineered materials Declaration:	the product does not contain and is not composed of any nano-engineered materials

The product complies with, although not expressly stated, to the Italian and European regulations in force

Firma di approvazione:

Stefano Mattioli - RGQ