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ISSUED BY RAQ
 ISSUE DATE AND REVISION NUMBER 21/01/2019 – REV. 0
 REPLACING VERSION OF

TYPE “00” ORGANIC SOFT WHEAT FLOUR

PRODUCT SPECIFICATION

ORIGIN	ITALIAN AGRICULTURE
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ORGANOLEPTIC PROPERTIES	
Colour	
Smell	Normal, free from strange odours
Taste	Normal, free from strange flavours

RHEOLOGICAL PROPERTIES			
W Alveograph	210	E-4 joule	+/-10 Chopin
P/L Alveograph	0,55		+/-0,1% Chopin
Absorption	50	%	Min – Brabender
Stability	5	minuti	Min – Brabender
Softening 10'	60	U.F.	+/-10 – Brabender
Softening 20'	90	U.F.	+/-10 – Brabender

CHEMICAL PROPERTIES			
Moisture Content	15,5	%	maximum
Ash Content	0,55	%	maximum
Protein	11	%	minimum
Dry Gluten	9,5	%	minimum
Falling number	270	seconds	minimum

Analytical value above written are sujet to normal change for natural processess, dependind on the variability of plant products due to different type and growing conditions. For some products, data in the sheet come from supplier/provider. Informations are indicative and can change without notice.

MICROBIOLOGICAL PROPERTIES		
Bacterial Count	100000	ufc/g – max
Moulds and yeats	1000	ufc/g - max
Salmonella	absent	in 25 g

FILTH TEST		
Insect fragments	25	N. in 50 g – max
Rodent hairs	absent	N. in 50 g

MYCOTOSSIN		
Aflatoxin (B1, B2, G1,G2)	4	Ppb - max

HEAVY METALS		
Leas	0,2	ppm – max
Cadmium	0,1	ppm – max

NUTRITIONAL VALUE	
(per 100g of finished product)*	
Energy value	1424 kJ – 340 kcal
Fat	2,5 g
of wich saturates	0,4 g
Carbohydrates	76,7 g
of wich sugars	0,4 g
Fibre	n.d
Protein	11 g
Salt	0,002 g

* Source: from literature / supplier

SHELF LIFE:	ATM 1-5kg : 18 months	Store in a cool, dry and well ventilated place, away from heat sources.
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**This product is obtained from non-OGM raw material,
in compliance with accidental thresholds.**

.....CONTINUA, SCHEDA ALLERGENI

**ALLERGENES IN COMPLIANCE WITH REGULATIONS EU N. 1169/2011 AND ITS
SUBSEQUENT AMENDMENTS AND SUPPLEMENT/ANNEX II**

1.Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybrides strains, and products thereof	+
2.Crustaceans and products thereof	-
3.Eggs and products thereof	-
4.Fish and products thereof	-
5.Peanuts and products thereof	-
6.Soybeans and products thereof	~
7.Milk and products thereof	-
8.Nuts, namely: almonds, hazelnut, walnuts, cashews, nuts, pistachio nuts and products thereof	-
9.Celery and products thereof	-
10.Mustard and products thereof	-
11.Sesame seeds and products thereof	~
12.Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre in terms of total SO2	-
13.Lupine ans products thereof	~
14.Molluscs and products thereof	-
LEGENDA:	+ <i>present</i>
	- <i>absent</i>
	~ <i>possible Cross Contamination</i>