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ISSUED BY RAQ
 ISSUE DATE AND REVISION NUMBER 20/05/2020 – REV. 0
 REPLACING VERSION OF

ORGANIC KAMUT® FLOUR

PRODUCT SPECIFICATION

ORIGIN	NON-EU AGRICULTURE
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ORGANOLEPTIC PROPERTIES

Colour	
Smell	Normal, free from strange odours
Taste	Tipico, esente da sapori estranei

RHEOLOGICAL PROPERTIES

W Alveograph	150	E-4 joule	+/-10 Chopin
P/L Alveograph	1,5		+/-0,1% Chopin
Absorption	62	%	Min – Brabender
Stability	3	minuti	Min – Brabender
Softening 10'	/	U.F.	+/-10 – Brabender
Softening 20'	/	U.F.	+/-10 – Brabender

CHEMICAL PROPERTIES

Moisture Content	15,5	%	maximum
Ash Content	1,0-1,1	%	maximum
Protein	13,5	%	minimum
Dry Gluten	/	%	minimum
Falling number	250	seconds	minimum

Analytical value above written are subject to normal change for natural processes, depending 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 yeasts	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
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HEAVY METALS

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

NUTRITIONAL VALUE

(per 100g of finished product)*

Energy value	1454 kJ – 342 kcal
Fat	0,9 g
of wich saturates	0,2 g
Carbohydrates	69,9 g
of wich sugars	3,8 g
Fibre	4 g
Protein	14 g
Salt	0,003 g

* Source: from literature / supplier

SHELF LIFE:	ATM 1- 5 kg: 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>