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ISSUED BY RAQ  
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 REPLACING VERSION OF

# ORGANIC WHOLE GRAIN BARLEY FLOUR

## PRODUCT SPECIFICATION

<b>ORIGIN</b>	<b>ITALIAN AGRICULTURE</b>
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<b>ORGANOLEPTIC PROPERTIES</b>	
Colour	
Smell	Normal, free from strange odours
Taste	Normal, free from strange odours

<b>RHEOLOGICAL PROPERTIES</b>			
W Alveograph	/	E-4 joule	+/-10 Chopin
P/L Alveograph	/		+0,1% Chopin
Absorption	/	%	Min – Brabender
Stability	/	minuti	Min – Brabender
Softening 10'	/	U.F.	+/-10 – Brabender
Softening 20'	/	U.F.	+/-10 – Brabender

<b>CHEMICAL PROPERTIES</b>			
Moisture Content	<b>15,5</b>	%	maximum
Ash Content	<b>1,5</b>	%	maximum
Protein	/	%	minimum
Dry Gluten	/	%	minimum
Falling number	/	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.*

<b>MICROBIOLOGICAL PROPERTIES</b>		
Bacterial Count	100000	ufc/g – max
Moulds and yeasts	1000	ufc/g - max
Salmonella	absent	in 25 g

<b>FILTH TEST</b>		
Insect fragments	25	N. in 50 g – max
Rodent hairs	absent	N. in 50 g

<b>MYCOTOSSIN</b>		
Aflatoxin (B1, B2, G1,G2)	4	Ppb - max

<b>HEAVY METALS</b>		
Leas	0,2	ppm – max
Cadmium	0,1	ppm – max

<b>NUTRITIONAL VALUE</b>	
(per 100g of finished product)*	
Energy value	1510 kJ – 361 kcal
Fat	1,8 g
of wich saturates	0,3 g
Carbohydrates	78,3 g
of wich sugars	0,8 g
Fibre	7,1 g
Protein	10,2 g
Salt	0,01 g

\* Source: from literature / supplier

<b>SHELF LIFE:</b>	ATM 1 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, SCHEDE 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>