

	PRODUCT SPECIFICATION	
	PRODUCT NAME WHEAT FLOUR TYPE 1 "TIPO 1 BIO - 052/T1"	

1) GENERAL DESCRIPTION

Product	Flour obtained from the milling and following sift of the wheat, free of any impurities and foreign matters
Origin	Italy
Use	Worked bread

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1426 kJ – 341 kcal
Carbohydrate	66,28 g
Protein	13,0 g
Fat	1,0 g
Ash	0,725 g
Dietary fiber	4,0 g
Water	15,0 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Fine flour, white in colour
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste

4) TECHNICAL PARAMETERS

Gluten	31% ca. ± 1,5
Added gluten	Absent
Ascorbic acid	Absent
Absorption	60 ± 2,5 cc water
Stability	9,0 ± 2 minutes
W	250 ± 30
p/l	0,70 ± 0,2
Falling number	300 seconds min.
Time of rising	-

5) MICROBIOLOGICAL PARAMETERS

Total plate count	< 50.000 ufc/g
E. Coli	Absent
Enterobacteriaceae	< 10.000 ufc/g
Yeasts and Moulds	< 1000 ufc/g
Salmonella	Absent

6) BIOLOGICAL PARAMETERS

GMO	Absent
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7) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	Yes
BRC	

8) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

9) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg
Shelf -life	Best before date within 9 months from the production

10) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

11) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 853/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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12) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, turanicum and derived products	YES	YES	YES	YES
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	YES	YES	YES
Lupin and derived products	NO	YES	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertollethia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020