



PRODUCT NAME WHEAT FLOUR TYPE "0" W 260/280

1) GENERAL DESCRIPTION

| Product | Flour obtained by grinding and sifting wheat carefully selected, not germinated and free | | |
|---------|------------------------------------------------------------------------------------------|--|--|
| | from all impurities and resulting from organic farming. | | |
| Origin | Italy | | |
| Use | Organic flour suitable for bread (direct / short chariot) and sweets. | | |

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

| Energy value | 1461 kJ – 349 kcal |
|------------------------------------------|--------------------|
| Carbohydrates | 71,3 g |
| | 0,43 g |
| Proteins | 11,8 g |
| Fats | 1,1 g |
| Monoinsaturated fats | 0 g |
| Polyinsaturated fats | 0 g |
| Saturated fats | 0,20 g |
| Sodium | 0 g |
| Dietary fibre | 3,2 g |

3) CHEMICAL-PHYSICAL PARAMETERS

| Appearance | Pulverized, white in colour |
|------------|------------------------------|
| Smell | Characteristic, no off smell |
| Taste | Characteristic, no off taste |

4) TECHNICAL PARAMETERS

| Humidity | <15.5% |
|--------------------------|--------------------------|
| Ash s.s. | <0.65% |
| Proteine s.s. | >11% |
| Moist gluten | >22% |
| Falling number (Hagberg) | >200 seconds |
| W | 260 – 280 E-4 joule ± 8% |
| P/L | 0.45/0.65 |





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5) MICROBIOLOGICAL PARAMETERS

| Total bacterial count | <100000 u.f.c./g | |
|--------------------------------|-----------------------------|--|
| Moulds | <1000 u.f.c./g | |
| Yeasts | <1000 u.f.c./g | |
| Total Enterobacteriaceae count | <1000 u.f.c./g | |
| E.Coli | <10 u.f.c./g | |
| Salmonella | Absent u.f.c./25 g | |
| HEAVY METAL | | |
| Cadmium (Cd) | <100 ppb | |
| Lead (Pb) | <200 ppb | |
| MYCOTOXINS | | |
| Total aflatoxin count | <4 ppb | |
| Aflatoxin B1 | <2 ppb | |
| Ochratoxine A | <3 ppb | |
| Don | <750 ppb | |
| Zearalenone | <75 ppb | |
| PESTICIDE RESIDUALS | <10 ppb | |
| Filth test | <25 n° frammeti/50g product | |

6) **BIOLOGICAL PARAMETERS**

GMO

Absent

7) CERTIFICATIONS

| Organic Agriculture | Yes |
|---------------------|-----|
| NOP | Yes |
| Bio Suisse | |
| JAS | |
| Kosher | |
| BRC | |





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8) STORAGE AND TRANSPORT CONDITIONS

| Storage | This product should be stored at a temperature below 17 ° C, in dry conditions (relative |
|---------|------------------------------------------------------------------------------------------|
| | humidity <65%) and away from sources of heat and light, intact in its packaging. |
| Notes | Product stored in dedicated warehouse with controlled temperature |

9) PACKAGING AND SHELF LIFE

| Packaging | Internal valve in paper and polythene colored bag with 1 fg.avana g 70 + fg. avana g 80 | | |
|-------------|-----------------------------------------------------------------------------------------|--|--|
| Net weight | 25 kg | | |
| Shelf -life | Best before date within 12 months from the production | | |

10) SAFETY MEASURES

| CAS registy 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. 852/2004 "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, khorasan 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 | NO | YES | YES |
| Lupin and derived products | NO | NO | YES | NO |
| Milk and derived products (included lactose) | NO | NO | NO | NO |
| Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) 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 |