

PRODUCT:	INFIBRA PRIMAMACINA TRADITIONAL ITALIAN PIZZA
	Mixture of wheat, for professional use. Used for the preparation of traditional Italian pizza.
HOW TO USE:	It can be used instead of 0 and 00 flours. The use of INFIBRA PRIMAMACINA increases the absorption of water.
INGREDIENTS:	Wheat flour, toasted mixture of wheat (flour, middling, germ), toasted broken wheat .
RECIPE:	TRADITIONAL ITALIAN PIZZA: 1000 g INFIBRA PRIMAMACINA PIZZA, 620 g water, 23-25 g salt, 2-4 g brewer's yeast. Put the flour in the mixer and turn at speed 1, for about 1 min.; add the yeast, add about 500g of the water, add the salt while kneading, and then the remaining water. Mix until you get a smooth and homogeneous dough. Rest for 30 min. Final temperature of the dough: 20-22°C. Make the pieces according to the weight (220 g), let it rest for 30-60 min. Store in the fridge at 4°C for at least 24-48 hours before using them; get the pieces out of the fridge, at least 3 hours before using them.

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max 15.5%
Ash	Max 2.2%
Protein	Min 12 %
Alveograph without the bran parts	360-370 P/L 0.60-0.70
Falling number	Min 280

MICROBIOLOGICAL FEATURES

Carica batterica totale	1.000.000 Ufc/g
Stafilococchi coagulasi +	25 Ufc/g
Salmonella	Assente in 25 g
Listeria monocytogenes	Assente in 25 g
Bacillus cereus	200 ufc/g
mold	2.000 ufc/g
yeasts	2.000 ufc/g

CHEMICAL- BIOLOGICAL POLLUTANTS

Pesticides	Within limits provided for by existing legislative provisions and subsequent amendments
Mycotoxins	Within the law limits, down in Circular (EC) n ° 2023/915 the Ministry of Health and next Changes.
Heavy metals	In the prescribed limits by Reg. Cee/Ue n.466, 08/03/2001
Filth test	insect fragments of 30/ 50 g.
Allergen:	Cereals contain Gluten, may contain traces of soy and mustard.
Origin:	UE and extra-UE

ORGANOLAPTIC CHARATTERISTICS

Appearance	Granular flour
Color	Little-brown
Smell	Characteristic of toasted product, with the absence of unpleasant, musty, rancid odors.

PACKAGING DETAILS

Type of packaging	Paper bags 12.5 Kg
TMC expiry date	12 months, in the warm months is recommended a T<25°C
Storage conditions	fresh and dry place
Indications on the bags	Label on the bag

AVERAGE VALUES PER 100 g of flour

Energy	1479 kJ /349 kcal
Fat	1.8g
of which saturated fatty acids	0.4g
Carbohydrate	67g
Of which sugar	3.2g
Fiber	4.7g
Protein	13g
Salt	0g