

<b>INFIBRA TYPE 1 W 210</b>	
PRODUCT:	Mixture of wheat flour type 1 and wheat germ for the production of bread, pizza, pasta and cakes. Short leavenings. Source of fiber, low in sugar and fat.
INGREDIENTS:	<b>WHEAT</b> flour type 1, toasted <b>WHEAT</b> germ (1%)

**CHEMICAL RHEOLOGICAL FEATURES**

Humidity	Max 15,50%
Dry Gluten	Min. 8.5 %
Protein (N x 5,7)	Min.9.5
W	170-210
P/L	0.45-0.75
Falling number	Min 290
Ash	Max 0.80

**MICROBIOLOGICAL FEATURES**

Total bacterial count	100.000 Ufc/g
Stafylococchi coagulasi +	10 Ufc/g
E.Coli	10 ufc/g
Salmonella	absent
Lysteria monocytogenes	absent
Bacillus cereus	200 ufc/g
Mold/ Yeast	1.000 Ufc/g

**CHEMICAL- BIOLOGICAL POLLUTANTS**

Pesticides	Within limits provided for by existing legislative provisions and subsequent amendments
Mycotoxins	Whitin the law limits, down in Circular (EC) n ° 2023/915 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.
Allergens	Cereals containing gluten, it may contain traces of soy and mustard.
Origin	100% Italian wheat

**ORGANOLAPTIC CHARATTERISTICS**

Appearance	Powder
Color	typical of flour type 1 flour
Smell	Absence of unpleasant, musty, rancid odors.

**PACKAGING DETAILS**

Type of packaging	Paper bags
Net weight	Paper bags 1 Kg
Information	Name of the flour, production batch and expiry date are specified on the bag
Conditions	fresh and dry place
TMC	12 months in paper bags

**AVERAGE VALUES PER 100 g of flour**

Energy	1460 kJ /349 kcal
Fat	1,5 g
of which saturated fatty acids	0.3g
Carbohydrate	73g
Of which sugar	0.3g
Fiber	3.7 g
Protein	10g
Salt	0 g

