

<b>INFIBRA TYPE 1 W 300 VITAMINIZED</b>	
PRODUCT:	Mixture of wheat flour type 1 and wheat germ for the production of bread, pizza, pasta and desserts. Mixture source of fiber, ideal for the replacement of traditional flours 0 and 00 in preparations that require average leavening times.
INGREDIENTS:	Wheat flour type 1 , Toasted wheat germ , Iron, Folic Acid.

**CHEMICAL RHEOLOGICAL FEATURES**

Humidity	Max 15,50%
Dry Gluten	Min. 11.0 %
Protein (N x 5,7)	Min.12.0
W	290-310
P/L	0.80-1.20
Falling number	Min 290
Ash	Max 0.80

**MICROBIOLOGICAL FEATURES**

Total bacterial count	100.000 Ufc/g
Stafylococci coagulasi +	10 Ufc/g
Salmonella	Absent in 25 g
Lysteria monocytogenes	absent in 25 g
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 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.
Allergens	Cereals containing gluten, it may contain traces of soy and mustard.

**PACKAGING DETAILS**

Appearance	Powder
Color	Typical of flour type 1
Smell	Absence of unpleasant odours, foreign to those typical of wheat flour

**PACKAGING DETAILS**

Type of packaging	Paper bags
Net weight	Paper bags 5-25 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
Fortification dosage	200 ppm

**AVERAGE VALUES PER 100 g of flour**

Energy	1461 kJ /349 kcal
Fats of which saturated fatty acids	1.6 g 0.3 g
Carbohydrate Of which sugar	73g 0.3 g
Fiber	3.8 g
Protein	12g
Salt	0 g

**FORTIFICATION ON 100g OF FLOUR**

Folic acid	0.15mg
Iron	4.2 mg

