

Scheda Tecnica

INCORPORATE AND	RODUCT:	POLVERINA VITAMINIZED
INGREDIENTS: Wheat flour 00, iron, folic acid	IGREDIENTS:	Wheat flour 00, iron, folic acid

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max15,50%
Ash	Max 0.42
Protein (N x 5,7)	Min.10
Falling number	Min 290
Particle size: Refuse 180maglie um	35%
Refuse 160 maglie um	21%
Refuse140maglie um	29%
Refuse 125maglie um	11%
Refuse 90maglie um	2%
End	2%
Black tips	Max 20 dmq
Bran tips	Max 100 dmq

MICROBIOLOGICAL FEATURES

Total bacterial count	100.000 Ufc/g
E. Coli	10 Ufc/g
Stafylococci coagulasi +	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 limits law, 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.466/2001 and
•	subsequent amendments
Allergens	Cereals containing gluten, it may contain traces of soy
	and mustard.
Filth test	insect fragments of 30/50 g.

ORGANOLAPTIC CHARATTERISTICS

Appearance	Granular
Color	Yellow, uniform
Smell	There aren't unpleasant smell

PACKAGING DETAILS

Type of packaging	Paper bags
Net weight	Paper bags 5 Kg
Information on bags	Type of flour, production batch and expiry date are specified on the bag
Conditions	fresh and dry place
TMC	12 months
Fortification dosage	200 ppm

AVERAGE VALUES PER 100 g of flour

Energy	1463 kJ /345kcal
Fats	1.5g
Of which fatty acids saturates	0.3g
Carbohydrate	69g
Of which sugar	3.6g
Fiber	2.8g
Protein	10g
Salt	0a

FORTIFICATION ON 100 g OF FLOUR

Folic acid	0.15mg
Iron	4.2 mg

