
	<b>PRODUCT SPECIFICATION</b>	
<b>Item Code</b> 507/020/0025	<b>PRODUCT NAME</b> WHEAT FLOUR TYPE "0" W 260/280	<b>Controlbody at origin</b> CCPB

### 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 <ul style="list-style-type: none"> <li>• Monoinsaturated fats</li> <li>• Polyinsaturated fats</li> <li>• Saturated fats</li> </ul>	1,1 g 0 g 0 g 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	<1000000 u.f.c./g
Moulds	<10000 u.f.c./g
Yeasts	<10000 u.f.c./g
Total Enterobacteriaceae count	<10000 u.f.c./g
E.Coli	<100 u.f.c./g
Salmonella	Absent u.f.c./25 g
<b>HEAVY METAL</b>	
Cadmium (Cd)	<100 ppb
Lead (Pb)	<200 ppb
<b>MYCOTOXINS</b>	
Total aflatoxin count	<4 ppb
Aflatoxin B1	<2 ppb
Ochratoxine A	<3 ppb
Don	<750 ppb
Zearalenone	<75 ppb
<b>PESTICIDE RESIDUALS</b>	
Filth test	<25 n° frammeti/50g product

#### 6) BIOLOGICAL PARAMETERS

GMO	Absent
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#### 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 registry 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 ( <i>Amigdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoesis (Wangenh) K.Koch</i> ], Brasile nuts ( <i>Bertollethia excelsia</i> ), pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> ) 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 <sub>2</sub>	NO	NO	NO	NO

Editing	Control	Approval	Last revision
January 2017	January 2020	January 2020	May 2020