

Voghera, 23/01/2023

*Technical data sheet of **SOFT FLOUR** (“00 SP”)*

**Country of origin:** EU (Italy)

**Primary ingredient:** EU – NON EU soft wheat.

MOLINI di VOGHERA S.p.A. adopts a self-checking system, with the HACCP method (Regulation EC 852/2004 and subsequent amendments and additions) and complies with the dictates of Law no. 580 and subsequent amendments and additions.

**Packaging:** Paper bags, suitable for food packaging, 25 kg, white in colour with green writing. If in bulk, carried in suitable company vehicles, regularly certified and monitored.



**Rheological properties - max humidity 15.50% - - max ash 0,55% -**

Baking Capacity W	Elasticity and Extensibility P/L	Absorption	Stability	Wet Gluten
<b>360 - 380</b>	<b>0,65 – 0,75</b>	<b>59 – 60%</b>	<b>&gt; 20'</b>	<b>&gt; 29</b>

**Health and hygiene properties:**

TOTAL BACTERIA COUNT	YEAST	MOULD	FILTH TEST	E. COLI
<b>&lt;100.000 u.f.c./g</b>	<b>&lt; 1.500 u.f.c./g</b>	<b>&lt; 1.500 u.f.c./g</b>	<b>Max 10 insect fragments per 50 g of flour</b>	<b>&lt; 10 u.f.c./g</b>

**Ingredients and allergens:** soft wheat flour. Contains **gluten**. May contain traces of **soy** and **mustard**.

**Nutritional information average value for 100 g:**

ENERGY kJ	<b>1481</b>
ENERGY kcal	<b>354</b>
FAT g	<b>1,2</b>
of which saturated g	<b>0,2</b>
CARBOHYDRATES g	<b>71</b>
of which sugars g	<b>1,0</b>
PROTEIN g	<b>15</b>
SALT g	<b>0,02</b>

**It is guaranteed that the flour has been handled and stored, in such a way that the formation of micro-toxins is avoided.**

**Pesticide residues, mycotoxins and heavy metals within legal limits.**

**Storage:** Store in a suitable and ventilated place, with a max temperature of 25°C and maximum humidity of 50%, never in direct contact with floors or walls. If in bulk, only stored in the relevant standard container. Expiration date and lot number indicated on the packaging. Remove the protective film upon arrival in the warehouse.

**Use:** Ideal flour for making long fermentation doughs (with 'biga' pre-fermentation) fermented for up 14/16 hours and also for all breads made through the direct method, also seasoned ones. Without added adjuvants (modifiers).

**Type of packaging:**

BAG	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	FOR50
PAPER	PLASTIC	WOOD

Quality Manager  
Molini di Voghera S.p.A.