



SCHEDA TECNICA

Technical Sheet

FARINA DI GRANO TENERO Tipo 2 Bio

INGREDIENTI: Farina di grano tenero Tipo 2 Bio

INGREDIENTS: Soft wheat flour type 2

CARATTERISTICHE ORGANOLETTICHE: Odore e sapore gradevoli e caratteristici

ORGANIC FEATURES: pleasant and characteristic smell and taste

IMPIEGO: per tutti gli usi

USE: all-purpose



cod	Cod. hts	Codice ean	FORM
F2BIO25	110100159100	8009604000708	25 Kg
F2BIO10	110100159100	8009604001330	10 Kg
F2BIO5	110100159100	8009604001347	5 Kg
F2BIO1	110100159100	8009604001385	1 Kg

EMISSIONE ISSUE	DEL OF	MOTIVO REVISIONE REASON OF REVISION
A30	09/07/15	INSER. NUOVI PARAMETRI new parameters implementation

SACCO SACK		PALLET 80X120					PALLET 100X120				
Kg	Kg. lordo	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale
25	25,3	40	4	10	1030	180					





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GENERAL CHARACTERISTICS

PARAMETER	VALUE	METHOD	TOLERANCE
UMIDITA'/Moisture	<15,50 %	DM 27/05/85	Max.15,50
PROTEINE / Proteins	11,00 ±10 %	DM 23/07/94	
CENERI / Ashes	Max 0.95 %	UNI ISO 2171	

... CHARACTERISTICS

PARAMETER	VALUE	METHOD	TOLERANCE
W	200-220 ± 8%	ISO 27971	
P/L	0.4-0.6 ± 10%	ISO 27971	
FALLING NUMBER	Min 250 sec	ISO 3039	
STABILITA' / ...	Min 5'	ICC 115/1	
ASSORBIMENTO / ...	Min 53%	ICC 115/1	

MICROBIOLOGIC CHARACTERISTICS

PARAMETER	LIMIT	METHOD	TOLERANCE
CARICA BATTERICA TOTALE / Aerobic Colony Count	100000 CFU/gr	ISO 4833	+50 %
MUFFE/ Moulds	1000 CFU/gr	ISO 21527-2	+50 %
LIEVITI / Yeasts	1000 CFU/gr	ISO 21527-2	+50 %
COLIFORMI / Coliforms	<10	ISO 4832	+50 %
E.COLI / Enterobacteriaceae	<10	ISO 16649-2	+50 %
SALMONELLA spp	Assente/25gr	ISO 6579	Nessuna
ARTROPODI VIVI/MORTI / Alive and dead insects	Assenti	Visivo - Microscopio	Nessuna
FRAMMENTI DI INSETTI / Insects fragments	<25 in 50 gr	Filth test DM 12/01/99	<25 in 50 gr
PELI DI RODITORI / ...	Assenti/50 gr	Filth test DM 12/01/99	Nessuna

CHEMICAL CHARACTERISTICS

Pesticides Reg.CE 834/2007	Absent	UNI15662	Max 0,01 mg/kg
MICOTOSSINE / Mycotoxins Reg.CE 1881/2006			
Aflatossine totali (B1,B2,G1,G2) / Aflatoxins	<G.4,0 µg/KG.4,0 µg/KG.4,0	In H.P.L.C.	None
Aflatossina B1 / Aflatoxins B1	<G.2,0 µg/KG.2,0 µg/KG.2,0	In H.P.L.C.	None
Deossinivalenolo / Deoxynivalenol	<G.750 µg/KG.750 µg/KG.750	In H.P.L.C.	None
Ocratossina A / Ochratoxin A	<G.3,0 µg/KG.3,0 µg/KG.3,0	In H.P.L.C.	None
Zearalenone	<G.75 µg/KG.75 µg/KG.75	In H.P.L.C.	None

METALLI PESANTI/HEAVY METALS Reg.CE 1881/2006

CADMIO /Cadmium	< 0,1 m g/kg	In A.A.	None
PIOMBO / Lead	< 0,2 m g/kg.	In A.A.	None

VALORI NUTRIZIONALI (per 100 gr. Prodotto) Rif. USDA Nutrient Database values

VALORE ENERGETICO /Energetic value	364 Kcal - 1541 KJoule
PROTEINE / Proteins	11,70 gr
CARBOIDRATI / Carbohydrates	72,60 gr
of which sugar	2,00 gr
Lipidi /Lipids	1,50 gr
of which saturated fats	0,30 gr
Fibre / Fibers	6,50 gr
Sodio / Sodium	3 mg

DICHIARAZIONE ALLERGENI / ALLERGENS

Allergens	Presence	Absence	Presence at production site	Cross Contamination risk
Cereals with gluten content :			YES	Present
Oat			YES	Present
Spelt			YES	Present
Wheat	YES		YES	Present
Kamut			YES	Present
Barley			YES	Present
Rye			YES	Present
Shell fish & shellfish-by-products	NO	YES	NO	N.A
Eggs & Egg-by-products	NO	YES	NO	N.A
Fish & Fish-by-products	NO	YES	NO	N.A
Peanuts & Peanut-by-products	NO	YES	NO	N.A
Soya & Soya-by-products	NO (*)	YES	NO	N.A
Milk & Milk-by-products including (lactose)M	NO	YES	NO	N.A



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Shelled fruit :	NO	YES	NO	N.A
Almonds	NO	YES	NO	N.A
Hazelnuts	NO	YES	NO	N.A
Other nuts	NO	YES	NO	N.A
Cashew Nuts	NO	YES	NO	N.A
Pecan Nuts	NO	YES	NO	N.A
Brazil Nuts	NO	YES	NO	N.A
Queensland Nuts	NO	YES	NO	N.A
Pistachio Nuts	NO	YES	NO	N.A
Shelled fruit-by-products	NO	YES	NO	N.A
Celery & celery-by-products	NO	YES	NO	N.A
Sesame seed & Sesame seed-by-products	NO	YES	NO	N.A
Mustard & Mustard-by-products	NO	YES	NO	N.A
Sulphur & Sulphites	NO	YES	NO	N.A
for more than 10 mg/kg. or	NO	YES	NO	N.A
10mg/1 in SO ₂ of the final product	NO	YES	NO	N.A
Lupins & Lupin-by-products	NO	YES	NO	N.A
Molluscs & Mollusc-by-products	NO	YES	NO	N.A

(*) Possibility of CROSS CONTAMINATION