



SCHEMA TECNICA

Technical Sheet

FARINA DI KAMUT integrale Bio

INGREDIENTI: Farina Kamut integrale Bio
INGREDIENTS: Organic whole khorasan kamut flour

CARATTERISTICHE ORGANOLETTICHE: Odore e sapore gradevoli e caratteristici

IMPIEGO: per tutti gli usi
USE: all-purpose

cod	Cod. hts	Codice ean	FORM
FKAMUT12	11010011	8009604000913	25 Kg
FKAMUT11	11010011	8009604000906	10 Kg
FKAMUT15	11010011	8009604000890	5 Kg
FKAMUT101	11010011	8009604001545	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	13,50 ±10 %	DM 23/07/94	
CENERI / Ashes	1,35 - 1,70 %	UNI ISO 2171	

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	ISO 6579	nessuna
ARTROPODI VIVI/MORTI / Alive and dead insects	assente	VISIVO-MICROSCOPIO	nessuna
FRAMMENTI DI INSETTI / Insects fragments	<25 in 50 gr	FILTH TEST DM 12/01/99	<25 in 50 gr

CHEMICAL CHARACTERISTICS

PARAMETER	LIMIT	METHOD	TOLERANCE
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	4,0 µ/KG.	in H.P.L.C.	none
Aflatossina B1 / Aflatoxins B1	2,0 µ/KG.	in H.P.L.C.	none
Deossinivalenolo / Deoxynivalenol	750 µ/KG.	in H.P.L.C.	none
Ocratossina A / Ochratoxin A	3,0 µ/KG.	in H.P.L.C.	none

Zearalenone	75 µ/KG.	in H.P.L.C.	none
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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	337 Kcal - 1411 Kjoule
PROTEINE / Proteins	14,70 gr
CARBOIDRATI / Carbohydrates	70,38 gr
Fibre / Fibers	9,10 gr
Lipidi /Lipids	2,20 gr

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	Present
Kamut	YES		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)	NO	YES	NO	N.A
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



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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 SO2 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