



SCHEDA TECNICA

Technical Sheet

FARINA di grano tenero MANITOBA BIO

INGREDIENTI: Farina di grano tenero manitoba Bio
INGREDIENTS: Organic soft wheat flour type Manitoba

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
F0M25BIO	110100159100	8009604001064	25 Kg
F0M10BIO	110100159100	8009604001057	10 Kg
F0M5BIO	110100159100	8009604001040	5 Kg
F0M1BIO	110100159100	8009604001378	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	14,0 ± 10 % 14,0 ± 10 %	DM 23/07/94		
CENERI / Ash content	Max 0.65 %	UNI ISO 2171		
ALVEOGRAPHIC CHARACTERISTICS				
PARAMETER	VALUE	METHOD	TOLERANCE	
W	320-350 ± 8%	ISO 27971		
P/L	0.6-0.7 ± 10%	ISO 27971		
FALLING NUMBER	Min 250 sec	ISO 3039		
STABILITA' /	Min 11'	ICC 115/1		
ASSORBIMENTO / Absorption	Min 59%	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	Assente	
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 / Rodent hair	Assenti/50 gr	Filth test DM 12/01/99	Nessuna	
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	<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.75	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	385 Kcal - 1632 KJoule			
PROTEINE / Proteins	14,00 gr			
CARBOIDRATI / Carbohydrates	76,70 gr			
of which sugar	1,70 gr			
Lipidi /Lipids	1,00 gr			
of which saturated fats	0,20 gr			
Fibre / Fibers	3,50 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



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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
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 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