

PRODUCT INFORMATION AND DESCRIPTION

Name	DURUM WHEAT RE-MILLED SEMOLINA TOP TYPE
Product code	3T
EAN / GTIN code	8 028546 010118
Ingredients	Durum wheat re-milled semolina
Description	This is a strong re-milled semolina made from high-protein durum wheats that give it excellent absorption and tolerance to long proofing. The end product is well developed with a golden crust and intensely yellow crumb. It is primarily recommended for use with wood-burning ovens and natural yeast, for ciabatta, loaves and baguettes. Top is our best fine-semolina for soft-dough recipes.

GENERAL SPECIFICATIONS

Allergens included	Gluten of wheat
Allergens whose presence cannot be excluded	Soy, mustard
Production Plant	S.S. 287 km 2,865 - 96017 Noto (SR)
Packaging Plant (1)	S.S. 287 km 2,865 - 96017 Noto (SR)
Packaging of sale	On bulk or inside 25kg pure cellulose paper bags
Sale batch code	Last number of the year with the corresponding julian day of load for product sold on bulk. Last number of the year with the corresponding week of packaging for product sold on paper bags.
Conservation method	Store in a dry and ventilated place away from direct light with the original packaging. For product delivered on pallets, if present, it's recommended to remove the protective cellophane covering to avoid the formation of mould.
Expiry date, TMC (2)	To be consumed preferably before the date indicated on the accompanying document (for product sold on bulk), or before the date indicated on the package (for packaged products)
Raw material origin	Any Origin: UE/ OUTSIDE UE

(1) just for packaged product

(2) refers to the product properly stored and in closed packaging

NUTRITIONAL VALUES ⁽³⁾

Energy Kcal	339
Energy KJ	1416
Fats	1,0 g
Of which saturated fatty acids	0,3 g
Carbohydrates	72 g
Of which sugar	0,5 g
Fiber	2,5 g
Proteins	12,5 g
Salt	< 0,01 g

REOLOGICAL SPECIFICATIONS AND COLOR

W min	240 j
Water Absorption b.14%	60%
Rise	lunga
Yellow index "b"	22,00

⁽³⁾ Reg. UE 1169/2011 - value expressed for 100 g of product

Molino S. Paolo di Paolo Gallo & C. S.p.A.

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PHYSIICAL AND CHEMICAL SPECIFICATIONS

Moisture	max 15,50	%
Ash	max 0,90	%
Proteins	min 12,50	%

HEALTH AND HYGENIC SPECIFICATIONS

Particulate levels, biological, microbiological and chemical contaminants

Metallic and non bmetallic foreing bodies	Absent
Live and/or dead insect and mites	Absent
Rodents, birds or other animals	Absent
Rodent hair	Less than a hair / 50g
Mites fragments	Less than 50 fragments / 50g
Insect fragments	Less than 75 fragments / 50g
Total bacterical count	< 100.000
Mould	< 10.000
Yeast	< 10.000
Bacillus cereus	< 10.000
Positive Stafilococchi coagulasi	< 10.000
Escherichia coli	< 100
Salmonella	Absent on 25 g
Phytosanitary residue	Law limits
Heavy metals	Law limits
Mycotoxins	Law limits

INFORMATION

Allergen declaration

The evaluated allergen list complies with Annex III bis of Directive 2000/13/EC and subsequent updates and additions, concerning the labeling of food products relating to the declaration of all ingredients capable of causing food allergies and intolerances, as implemented by the national and community legislation in force.

Allergens present on the product: Wheat gluten.

Allergens whose presence on the product cannot be excluded, due to cross-contamination in one of the phases preceding the entry of the raw material into the company (phases of harvesting, storage or transport of the grain by suppliers): Soy, mustard.

OGM declaration

In accordance with the information provided by the suppliers of raw materials, it is declared that the raw materials used for the production of the product referred to in this technical data sheet do not contain and are not obtained from genetically modified organisms (GMO-Free) in compliance with the thresholds of accidental contamination defined by the community legislation in force and therefore the product does not require additional labelling.

HACCP declaration

The company's HACCP system complies with EC Regulations 178/2002, 852/2004, 853/2004, 2073/2005, 173/2005 and Legislative Decree 193/2007 and subsequent updates and additions and is applied to the entire process of production, sale and delivery of products and by-products, with scheduled analytical checks on raw materials, semi-finished products and finished products. The packaging used is suitable for contact with food and complies with current community and national regulations.

Traceability declaration

All products and by-products made by the company, including the product referred to in this technical data sheet, are made in compliance with EC Regulation 178/2002 and subsequent amendments. and the national reference standards.

Food colourings declaration

No food colourings are used to make the product referred to in this technical sheet, which is therefore free of food colourings.