

PIZZASICILY IBLA TYPE "0" SOFT WHEAT FLOUR



REFERENCE LAW

and as amended

and as amended

and as amended DPR 9 feb. 2001, n°187

and as amended

EC Regulation 1881/2006

EC Regulation 629/2008 and as amended

EC Regulation 396/2005



DATA SHEET MOD M-MQ-23 REV 1E 19 may 2022

Product Code: 4PZI

EAN Code: 80 28546 001482

Package: 25 kg

GENERAL INFORMATIONS:



Pizzasicily Ibla is our Flour Type 0 specific for pizzas with short and medium maturation or for all diner foods. Obtained from the selection of national and European grains, it allows to obtain light and fragrant pizzas.

TECHNICAL PROPERTIES:

Alveogram W:

PARAMETER

Heavy Metals:

Pesticides:

Max Moisture (%):

250 joule

 Proteins (NIR):
 11,5%

 Ashes:
 0,65%

Rise: short and medium

Water absorption b.14%: 57%

GENERAL CHARACTERISTICS:

REFERENCES LEVEL

Production plant: via Elorina 133, 96100 Siracusa, Italia

Production batch number: last digit year + week number + operator code

Storage:dry, cool placeShelf life:• 6 monthsRaw material origin:UE and non-UE

ANALYTICAL CHARACTERISTICS:

Moulds:	1000 ufc/g	-	-
Yeasts:	1000 ufc/g	-	-
Bacillus Cereus:	100 ufc/g	-	EC Regulation 2073/2005 and as amended
Coliforms:	1000 ufc/g	-	-
Salmonella spp:	-	Absence	EC Regulation 2073/2005 and as amended
Filth Test:	≤50 insects fragments	Absence of rodent traces Absence of insects	Law 283/1962
Mycotoxins*:	/	B1+B2+G1+G2≤4µg/kg	EC Regulation 165/2010 and as amended
		Ochratoxin A ≤ 3µg/kg	EC Regulation 1881/2006 and as amended
		DON < 750 ug/kg	EC Regulation 1881/2006

 $DON \le 750 \, \mu g/kg$

Lead ≤ 0.2 mg/kg

Limits Provided

15.50 %

Cadmium ≤ 0.1mg/kg

REGULATION LIMIT

^{*} Constant monitoring of the risk of fungal and toxin infection in wheat.





PIZZASICILY IBLA TYPE "0" MOLITORIA SOFT WHEAT FLOUR



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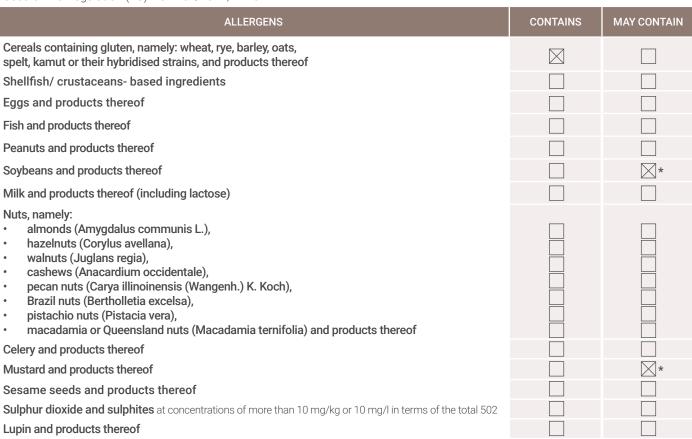
NUTRITIONAL INFORMATIONS* :	
	5/0/0/0/0

Energy KJ/Kcal:	356/1490
Fat (g):	1,1
- of which saturated fatty acids (g):	0,1
Carbohydrates (g):	75
- of which sugar (g):	1
Fiber (g):	2,2
Proteins (g):	11,5
Salt (NaCl) content (g):	<0,002

*per 100 g

ALLERGENS

Based on EC Regulation (EU) No 1169/2011, Annex 2



* We cannot guarantee against accidental contamination during the transport of raw materials or at the source of harvest.

HACCP:

Product complies with EC regulation 178/2002 as amended 852/2004 as amended 2073/2005 as amended 193/2007 as amended.

PACKAGE:

Molluscs and products thereof

Materials in contact with food comply with EC regulation 1935/2004 as amended.

GMO STATUS:

Not to label according to the current food law regulation (EC) 1829/2003 and 1830/2003.

TRACEABILITY:

Product complies with EC regulation 178/2002 as amended.





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RECIPE:

INGREDIENTS:

Pizzasicily Ibla g 1000 g 570/600 water g 2 dry yeast g 25 salt extra virgin olive oil g 20

METHOD:

Place the flour in a pastry blender and activate at the lowest speed.

Gradually add the ingredients in the following order: water, yeast, salt and, finally, olive oil. Mix until the dough is velvety and compact. Allow the dough to rest in a ball for thirty minutes at room temperature. Divide the dough into pieces of 250 g (approximately 8 ounces) each. Allow to rise for 3-4 hours.

