

GENERAL INFORMATIONS:



Flour obtained from a mixture of the best EU and non-EU grains with a high protein content. Particularly suitable for take-away pizzas. Digestible and crunchy, it is ideal for medium maturing.

TECHNICAL PROPERTIES:



Proteins (NIR):	12,5%
Ashes:	0,65%
Alveogram W:	280 joule
Rise:	medium
Water absorption b.14%:	59%

GENERAL CHARACTERISTICS:



Production plant:	via Elorina 133, 96100 Siracusa, Italia
Production batch number:	last digit year + week number + operator code
Storage:	dry, cool place
Shelf life:	• 6 months
Raw material origin:	UE and non-UE

ANALYTICAL CHARACTERISTICS:



PARAMETER	REFERENCES LEVEL	REGULATION LIMIT	REFERENCE LAW
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 µg/kg	EC Regulation 1881/2006 and as amended
Heavy Metals:	/	Lead ≤ 0.2 mg/kg Cadmium ≤ 0.1mg/kg	EC Regulation 1881/2006 and as amended EC Regulation 629/2008 and as amended
Pesticides:	-	Limits Provided	EC Regulation 396/2005 and as amended
Max Moisture (%):	-	15.50 %	DPR 9 feb. 2001, n°187 and as amended

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

NUTRITIONAL INFORMATIONS* :



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):	12,5
Salt (NaCl) content (g):	<0,002

*per 100 g

ALLERGENS



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

ALLERGENS	CONTAINS	MAY CONTAIN
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Shellfish/ crustaceans- based ingredients	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> *
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input type="checkbox"/>
Nuts, namely:		
• almonds (<i>Amygdalus communis</i> L.),	<input type="checkbox"/>	<input type="checkbox"/>
• hazelnuts (<i>Corylus avellana</i>),	<input type="checkbox"/>	<input type="checkbox"/>
• walnuts (<i>Juglans regia</i>),	<input type="checkbox"/>	<input type="checkbox"/>
• cashews (<i>Anacardium occidentale</i>),	<input type="checkbox"/>	<input type="checkbox"/>
• pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch),	<input type="checkbox"/>	<input type="checkbox"/>
• Brazil nuts (<i>Bertholletia excelsa</i>),	<input type="checkbox"/>	<input type="checkbox"/>
• pistachio nuts (<i>Pistacia vera</i>),	<input type="checkbox"/>	<input type="checkbox"/>
• macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> *
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total 502	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>

* 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:



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.

RECIPE:



INGREDIENTS:

- Pizzasicily Noto g 1000
- water g 590/620
- dry yeast g 2
- salt g 25
- extra virgin olive oil g 20

METHOD:

Using a spiral dough miner, mix the flour and yeast on the lowest speed, then add 520 ml of water. Continue to combine for 5 minutes or until the dough is formed. Add the oil and continue mixing until it is completely absorbed. Then add the salt and slowly add the remaining water until the desired consistency is achieved. Leave to rest in the bowl for 10 minutes. Mix for 1 minute on the second speed. Leave the whole dough to rest on the counter, covered with film, for 20 minutes. Divide the dough up into portions of the desired weight.

Mixing times and water quantities vary depending on the type of mixer used.

The quantity of yeast varies depending on the ambient temperature.

The final dough temperature should be 25°C.

Place the portions in proofing trays at ambient temperature (20°C) for approximately 30 minutes.

Store in the refrigerator at 4°C for 24 hours. Before shaping portions, leave the dough at room temperature for 3 hours.