

**GENERAL INFORMATIONS:**



For this product we carefully select soft and hard Sicilian wheat which, milled together according to a unique recipe, give life to this first ingredient, specific for the production of traditional Sicilian crispy, golden and above all digestible pizzas.

**Pizzasicily Siracusa** is a high quality product that stands out for its workability and dough extensibility. Easy to use, it is suitable for short and medium maturing.

**TECHNICAL PROPERTIES:**



<b>Proteins (NIR):</b>	13%
<b>Ashes:</b>	-
<b>Alveogram W:</b>	270 joule
<b>Rise:</b>	medium
<b>Water absorption b.14%:</b>	59%

**GENERAL CHARACTERISTICS:**



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

**ANALYTICAL CHARACTERISTICS:**



PARAMETER	REFERENCES LEVEL	REGULATION LIMIT	REFERENCE LAW
<b>Moulds:</b>	1000 ufc/g	-	-
<b>Yeasts:</b>	1000 ufc/g	-	-
<b>Bacillus Cereus:</b>	100 ufc/g	-	EC Regulation 2073/2005 and as amended
<b>Coliforms:</b>	1000 ufc/g	-	-
<b>Salmonella spp:</b>	-	Absence	EC Regulation 2073/2005 and as amended
<b>Filth Test:</b>	≤50 insects fragments	Absence of rodent traces Absence of insects	Law 283/1962
<b>Mycotoxins*:</b>	/	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
<b>Heavy Metals:</b>	/	Lead ≤ 0.2 mg/kg Cadmium ≤ 0.1mg/kg	EC Regulation 1881/2006 and as amended EC Regulation 629/2008 and as amended
<b>Pesticides:</b>	-	Limits Provided	EC Regulation 396/2005 and as amended
<b>Max Moisture (%):</b>	-	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:	342/1450
Fat (g):	1,2
- of which saturated fatty acids (g):	0,3
Carbohydrates (g):	70
- of which sugar (g):	1
Fiber (g):	2,8
Proteins (g):	13
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.



# PIZZASICILY SIRACUSA WHEAT FLOUR

Product Code: 4PZS - EAN Code: 80 28546 001420 - Package: 25 kg  
DATA SHEET MOD M-MQ-23 REV 1E 19 may 2022



## RECIPE:



### INGREDIENTS:

- Pizzasicily Siracusa g 1000
- water g 590/620
- dry yeast g 2
- salt g 25
- 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 approx. 8 ounces each. The dough can be kept refrigerated at 39°F for 24-48 hours.

