

GENERAL INFORMATIONS:



Our **Pizzasicily Taormina** is produced from a mix of wheats from both European Union and North America, with a high protein content, which is a fundamental feature for production of middle/long leavening pizza. It is a balanced kind of flour, and although being a "strong" one, makes kneading of blocks simple.

TECHNICAL PROPERTIES:



Proteins (NIR):	13,5%
Ashes:	0,65%
Alveogram W:	330 joule
Rise:	long
Water absorption b.14%:	61%

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:	356/1510
Fat (g):	1,1
- of which saturated fatty acids (g):	0,2
Carbohydrates (g):	71,6
- of which sugar (g):	1
Fiber (g):	2,2
Proteins (g):	13,5
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.



PIZZASICILY TAORMINA TYPE "0" SOFT WHEAT FLOUR

Product Code: 4PZT - EAN Code: 80 28546 001437 - Package: 25 kg
DATA SHEET MOD M-MQ-23 REV 1E 19 may 2022



RECIPE:



INGREDIENTS:

- Pizzasicily Taormina g 1000
- water g 610/640
- 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.

