

PETRA srl

Via Roma 49, 35040

Vighzzolo d'Este PADOVA ITALIA

www.farinapetra.it



Product information

Commercial definition	PETRA 5078 PIU' SNELLA
Legal definition	Blend of soft wheat flour, with whole spelled wheat flour, soy and stabilized bran
Intended use	Flour for pizza
Additives	No additives
Ingredients	Type "0" soft wheat flour, 0.5% whole spelled wheat flour, 0.5% soy flour and 0.5% toasted soft wheat bran
Product Origin	Flour ground in Italy
Product code	PZ1217
EAN Code	8027815112539

Organoleptic characteristic

Colour	White
Smell	Characteristic, absence of mouldy, rancid or other smells
Flavour	Typical and pleasant
Appearance	Superfine, no lumps and no foreign objects

Phyiso-Chemical Characteristic

Moisture	14.50 - 15.50 %
Proteins	13.00 - 14.00%
Gluten	44.0 - 46.0%
Ash	max 0.65
Falling Number (seconds)	> 250
Viscosity	> 300 UB
Absortion in bread making	> 80%

Rheological properties

W	350 - 380
P/L	0.60 - 0.70
A (absortion)	59.0 - 61.0%
CD (stability)	10.0 - 15.0 minutes

Average nutritional values per 100 g of product

Parameter	Average value
Enrgetic Value	1520 kj / 360 kcal
Fat	1.5 g
of which saturated fatty acids	0,2 g
Carbohydrates	72,0 g
of which sugars	0,2 g
Fibre	2,0 g
Proteins	13,7 g
Salt	0,003 g

Product specification

ALLERGENS (see attachment III relative to Dir. 2003/89/CEE as amended)

Allergens	Absent/Present Voluntary	Cross contamination
Cereals containing gluten and products therefor	Present	
Crustaceans and products therefor	Absent	
Eggs and/or products therefor	Absent	
Peanuts and/or products thereof	Absent	
Fish and/or products therefor	Absent	
Soybeans and/or products therefor	Present	
Milk or/and products therefor	Absent	
Nuts and/or products therefor	Absent	
Celery and/or products therefor	Absent	
Mustards and/or products therefor	Absent	Possible (contamination from field)
Sesame seeds and/or products therefor	Absent	
Lupins and/or products therefor	Absent	
Molluscs and/or products therefor	Absent	
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg	Absent	

Hygienic-Microbiological Characteristics

Total Bacteria Count	< 100.000 ufc/gr
Moulds	< 1.000 ufc/gr
Total coliforms	< 1.000 ufc/gr
E.coli	Absent
Filth test	< 25 fragments /50g of product AOAC 972.32
Rodent fragments absent on 50 g	Absent AOAC 972.32
Pesticides	within EC Reg. 396/2005 and subsequent amendments
Aflatoxin B1	<2 ppb EC Reg. 165/2010 and subsequent amendments
Aflatoxins B1+B2+G1+G2	<4 ppb EC Reg. 165/2010 and subsequent amendments
Deoxynivalenol (DON)	<750 ppb EC Reg. 1126/2007 and subsequent amendments
Zearalenone	<75 ppb EC Reg. 1126/2007 and subsequent amendments
Ochratoxin A	<3 ppb EC Reg. 1126/2007 and subsequent amendments
Lead	<0.20 ppm EC Reg. 1881/2006 and subsequent amendments
Cadmium	<0.10 ppm EC Reg. 1881/2006 and subsequent amendments

Other information

GMO	Flours produced by Molino Quaglia are not of GM origin and / or composition and do not require labeling according to Regg. 1829/2003 and 1830/2003 concerning the traceability and labeling of genetically modified organisms. They comply with Regg. 49/2000 and 50/2000, in the case of accidental presence containing, consisting of, or produced from GMOs, this material in proportion lower than 0.9% (for GMOs authorized by the EU) and less than 0.5% (for GMOs not authorized from the EU but declared safe) and this presence is random and / or technically unavoidable.
Shelf life and storage	The TMC of this product is 365 days from packaging. Keep at room temperature in place, cool, dry and ventilated. We recommend using the product within 10 days of opening the bag
Packaging materials	Paper bag for foodstuff conforming to Reg. 1935/2007, 1895/2005 and to the EU Directive 72/2002 and subsequent modifications