Type “00” Granito flour

Cod. MP00GRA

1. Definition

Product obtained from the milling and subsequent sifting of soft wheat freed from foreign substances and impurities (Legge 04/07/67 n. 580 e smi; DPR n. 187/2001).

2. Ingredients

Soft wheat.

3. Allergens and GMOs

Contains wheat gluten, may contain traces of soy and mustard. Does not contain GMOs.

4. Contaminants

Compliant with Regulation (EU) 2023/915 and Regulation (EU) 2024/1022.

5. Shelf-life, conservation and production batch

Shelf-life from production: 6 months for loose products in bulk and 12 months for packaged products. Store in a cool, ventilated, dry and clean place. The minimum shelf life and the batch number are shown on the side of the packaging, or on the transportation document in the case of loose products in bulk.

6. Organoleptic characteristics

Aroma:	Characteristic of a fresh product, with the absence of unpleasant odours, mould, rancidity or smells caused by the presence of poisonous seeds.
Colour:	Uniform white, free from abnormal colouring and absence of bran fragments.
Consistency:	Soft to the touch, it should not be packed or lumpy.

7. Chemical-physical characteristics

Humidity max. [%]	15.50		Energy W [E-4 J]	--
Ash count max. [% s.s.]	0.45		Elasticity P/L	--
Dry gluten min. [%]	8.7		Falling number min. [s]	--
Proteins min. [% s.s.]	10.0		Farinograph stability min. [min.]	--
Granulometry	0%	>1000 µm	Farinograph absorption [%]	--
	50%	500-1000 µm	Extensograph min [UB]	--
	10%	<200 µm	[mm]	--

8. Microbiological characteristics

TBC	< 100.000 CFU /g	Staphylococci	< 10 CFU /g
E. coli	< 10 CFU /g	Moulds	< 1000 CFU /g
Total Coliforms	< 100 CFU /g	Yeasts	< 1000 CFU /g
Salmonella	Absent/25 g	Filth test	< 25 fragments/ 50 g No hairs/ 50 g Foreign bodies absent/50 g

9. Average nutritional content per 100 g of product

Energy	1458 kJ – 344 kcal
Fats	0.9 g
Of which saturated	0.1 g
Carbohydrates	72.9 g
Of which sugars	1.1 g
Fibre	1.9 g
Protein	10.0 g
Sale*	0.002 g

*The salt content is due exclusively to the natural presence of sodium

Indicative data, not binding, and linked to qualitative variations of the harvest. Date of preparation 10/03/25

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