

Specification of flour for Pizza

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ORGANOLEPTIC PROPERTIES

Color	White to light cream
Smell	Characteristic
Taste	Specific, without bitter, sour or other strange taste
Crunchiness:	Not to be detected when chewed

PHYSICO-CHEMICAL PARAMETERS

Moisture, %	Basic – 14%, not more than 15% /02.10 – 31.03/
Total ASH, %	< 0,550
Acid under Neumann, °H	< 1,5
Extraction of wet gluten, %	> 24,8
Loosening of gluten, mm	> 3,0
Alpha-amylase activity, s	280 - 380

METAL IMPURITIES

- with size to 0,3 mm	Less than 3 mg per kilogram
- with acicular and planar shape	Not allowed

GRANULOMETRY

Residue on sieve № 8, %	< 1,0
Residue on sieve № 9, %	< 8,0

HEAVY METAL CONTENT

Cadmium	< 0,1 mg/kg	Energy, kj/100g(kcal/100g)	1508,5/355,71
Lead	< 0,2 mg/kg	Fats, g	1,01
Arsenic	< 0,1 mg/kg	- Of which saturated fatty acids, g	0,22
Zinc	< 30,0 mg/kg	Carbohydrates, g	73,63
Aluminum	< 100,0 mg/kg	- Of which sugars, g	1,2
Copper	< 5,0 mg/kg	Fibers, g	4,01
Chromium	< 0,4 mg/kg	Proteins, g	11,02
Pesticide residues, nitrates, nitrites - not allowed.		Salt, g	<0.025

MICROBIOLOGICAL PARAMETERS

Pathogenic microorganisms – not allowed

MYCOTOXIN CONTENT

Alphatoxins B1+B2+G1+G2	< 4,0 mg/kg
Deoxynivalenol	< 750 mg/kg
Zearalenone	< 75 mg/kg
Ochratoxin A	< 3,0 mg/kg
Alphatoxin B1	< 2,0 mg/kg

Allergens information	The product contains wheat gluten
GMO status	Does not contain
Durability	10 months
Special storage conditions	Store in clean dry and airy places
Ingredients	100% wheat flour, enzyme, ascorbic acid E300