

		FINISHED PRODUCT TECHNICAL DATA SHEET				Cod:
						REV.0

PRODUCT NAME	T65 230					
Denomination:	Wheat Flour					
Expected use:	Intended for direct human consumption.					
Description:	This flour is prepared from grain of soft wheat (Triticum durum) by grinding or milling processes. Grain for human consumption will be used for productions, free of offensive odours and filth (impurities of animal origin, including dead insects), and collected and conserved under normal conditions.					

Physical and chemical properties	Moisture (NIR) %:	Value	Tolerance	Contaminants: (Rg/lt CE 1881/2006 y 396/2005 CE)	Heavy metals: Cd Pb Mycotoxins: Aflatoxins B1 Total Aflatoxin Deoxynivalenol Ochratoxin Zearalenone Pesticides residues (mg/kg):	Value
	Protein (NIR, s.s.s) %:	14	Maximum			< 0,2 mg/kg
	Ash (NIR s.s.s) %:	11,5	± 0,5			< 0,2 mg/kg
	Falling Number	0,650	Maximum			
	Fat acidity (%KOH):	300	Minimum			
Wet gluten	30	Máximo				
		27	± 1			
Reologic characteristics	W (28 min):	Value	Tolerance			
	Abs (500 UB):	230	± 20			
		58	± 1			Less than maximum residue allowed limits by the current legislation
Organoleptic characteristics	Appearance:	pulverulent with wheat bran, free of contaminants or foreing bodies		Microbiological parameters: (Internal Limit)	Total mesophilic aerobes (ufc/g): Salmonella (ufc/25gr): Escherichia Coli (ufc/g): Moulds and yeast:	< 1 x 10 ⁶ ufc/gr. Ausencia / 25gr. < 1 x 10 ² ufc/gr. < 1 x 10 ⁴ ufc/gr.
	Colour:	Creamy pale, free of mould				
	Odour:	Typical, free of stale odour				
	Taste:	Typical, free of bitterness, sharpness or sweetness taste.				
	Touch:	pulverulent				
Ingredients	wheat flour (%):	100		Nutricional Information/100g:	Energy Total fats Saturated Fats Carbohydrates Total sugars Protein Salt	341kcal-1445kJ 1,02g 0,22g 72,5g <1g 9,04g 0,024g
Origin	Europe and America					
OGM	The product does not contains or consists of GMOs, nor produced from GMO, nor containing ingredients produced from that GMO.					
Allergens	Product not suitable for persons intolerant to gluten.					
Packaging and transport	In pp or double walled paper bags, which safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.					
Manipulation	In concordance with good hygiene and manufacturing practices and complying with the current hygiene and food handling legislation.					
Store	In cool and dry place. Packages should not be in direct contact with floors for the appropriate conservation.					
Shelf life:	365 days from the date of packing. This date is the same as the batch of finished product.					
Legislation:	Real Decreto 677/2016, de 16 de diciembre, por el que se aprueba la norma de calidad para las harinas, las sémolas y otros productos de la molienda de los cereales. Real Decreto 1615/2010, de 7 de Diciembre por el que se aprueba la norma de calidad del Trigo. Reglamento CE 1881/2006 de la comisión por el que se fija el contenido máximo de determinados contaminantes en los productos alimenticios.					
NOTE: This semolina is made with natural products. Any technological characteristic could vary depending on the harvest						
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