



**TECHNICAL SHEET
WHEAT FLOUR TYPE “00”**

NAME :
WHEAT FLOUR TYPE 00

INGREDIENTS :
WHEAT FLOUR TYPE 00

PHYSICAL / SPECIFICATIONS :
MOISTURE: ACCORDING TO LAW IN FORCE
ASHES ON DRY BASIS: ACCORDING TO LAW IN FORCE
PROTEIN (NX 5,7) : MINIMUM 13.50 N*6.25 %
WET GLUTEN : MINIMUM 32.00 %

ALVEOGRAPH CHOPIN :
W: 360 ± 20 P/L: 0.80 ± 10
P: 80 mm ± 5 L: 160 mm ± 5

FARINOGRAPH BRABENDER :
WATER ABSORPTION : min 60.00 %
STABILITY : min 12'

PRESERVATION :
WHEAT FLOUR KEPT IN CLEAN AND DRY PLACE IN THE ORIGINAL CLOSED PACKAGE,
MUST BE USED WITHIN THE EXPIRY DATE INDICATED IN THE PACKAGE.

GENERAL PROPERTIES :
WHAT FLOUR APPEARS PURE AND HOMOGENEOUS FREE OF ANY PESTICIDES,
PRESERVATIVES, ARTIFICIAL COLOURING MATTERS, ADDITIVES OF ANY ORIGIN. FLOUR IS
FREE FROM ANY ALIVE AND/OR DEAD INSECTS/EGGS/WEEVILS AS WELL AS RATS AND
FOREIGN MATTER OF WHATSOEVER ORIGINS. WHEAT FLOUR IS PRODUCED IN
ACCORDANCE WITH ITALIAN LAW AND REGULATIONS AND IN PARTICULAR WITH LAW
04/07/1967 NO. 580 AND SUBSEQUENT EMENDMENTS.

OTHER PROPERTIES :
APPEARANCE SLIGHTLY GRANULAR POWDER.
COLOUR HOMOGENEOUS WHITE WITH NO COLOURED PARTICLES.
FLOUR IS OF NATURAL ODOUR AND TASTE

Nutrition Facts			
Serving Size 2 tbsp (30 g) dry			
Servings Per Container about 33			
Amount Per Serving			
Calories	100	Calories from Fat 0	
% Daily Value*			
Total Fat	0 g		0 %
Saturated Fat	0 g		0 %
Trans Fat	0 g		
Cholesterol	0 mg		0 %
Sodium	0 mg		0 %
Total Carbohydrate	21 g		7 %
Dietary Fiber	less than 1 g		2 %
Sugars	0 g		
Protein	4 g		
Vitamin A	0 %	•	Vitamin C 0 %
Calcium	0 %	•	Iron 2 %
* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat	9	•	Carbohydrate 4
			• Protein 4