



TECHNICAL SHEET

Soft wheat flour type "0" with wheat germ named "LA 8"

Rev 05 del 04-07-2024

PRODUCT DESCRIPTION (DPR 9 FEBRUARY 2001, N. 187)

"It's named soft wheat flour the product made by milling and consequent grinding of soft wheat, free from foreign substances and impurities. Milled flour in Italy and obtained with raw material coming from European countries and not. This flour has to be considered entirely for professional use "

SALES DENOMINATION	Soft wheat flour type "0" with wheat germ - LA 8	STORAGE CONDITION:	Store in a cool and dry place
LABELLING	Soft wheat flour type "0" with wheat germ - LA 8, maximum moisture 15,50%	SHELF LIFE (TMC):	Paper: 12 months Vacuum: 24 months
INGREDIENTS	Soft WHEAT flour type "0", WHEAT germ (2%)		
DESCRIPTION	La 8 is the flour studied for the production of a contemporary pizza, with the famous pronounced crust, which has become the icon in the category of plate pizzas. La 8 is the flour recommended for very high hydration dough and long leavening, obtained from a slow and gentle milling of the best grains of strength, to guarantee a unique stability and a melt-in-the-mouth, never chewy pizza with both direct and indirect dough.		

PACKAGE and SIZE	12,5 Kg
LOT IDENTIFICATION	Unique identificative code based on packages establishment

CHEMICAL CHARACTERISTICS	Std Value	Min Value	Max value
Moisture (%)	14,50	--	15.50
Ash (% s.s.)	--	--	0.65
Protein N x 5,70 (% s.s.)	-	11,5	13,0
W (Joule - 4)		270	300
P/L		0,55	0,65
Water Absorption (%)		55,0	57,0
Stability (min.)		10,0	-
Falling number (sec.)		250	400

MICROBIOLOGICAL CHARACTERISTIC	Value
Total bacterial count (ufc/g)	max 100.000
Yeasts (ufc/g)	max 1.000
Moulds (ufc/g)	max 1.000
<i>Escherichia Coli</i> (ufc/g)	< 10
<i>Bacillus Cereus</i> (ufc/g)	< 100
<i>Salmonella spp</i> (ufc/25g)	Absent
Total Coliforms (ufc/g)	<1000

FILTH TEST	Value	HEAVY METALS	Value	Law reference
Fragments of insects (n°/50 g)	< 35	Lead (Pb) (ppm)	≤ 0,20	Reg. CE n° 915/2023 e s.m.i.
Mouse hairs or their fragments (n°/50 g)	absent	Cadmium (Cd) (ppm)	≤ 0,10	

MICOTOXIN	Value	Law reference	RESIDUAL PHYTOCHEMICAL	Value	Law value
Total Aflatoxin (B1-B2-G1-G2) (ppb)	≤ 4	Reg. CE 915/2023 e s.m.i.	Residual pesticides (ppm)	Whitin legal terms	Reg.CE 396/2005 and further modifications
Aflatoxin B1 (ppb)	≤ 2				
Zearalenone (ppb)	≤ 75				
Deoxynilalenol (DON) (ppb)	≤ 600				
Ochratoxin A (ppb)	≤ 3				

Allergens Information based on current legislation (Reg. EU 1169/2011)

SUBSTANCES OR PRODUCTS CAUSING INTOLERANCE	PRESENCE (YES/NO)	PRESENCE AT THE PRODUCTION SITE (YES/NO)	POSSIBLE CROSS-CONTAMINATION
Cereals containing gluten (*) and products thereof	YES	YES	
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	YES
Milk and products thereof (including lactose)	NO	NO	NO
Nuts (**) and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	YES
Sesame seeds and products thereof	NO	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	NO	NO	NO
Lupin and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO

* wheat, rye, barley, oats, spelt, kamut or their hybridised strains

** almond, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts



Nutritional Declaration

Nutritional value (per 100 g)	u. m	Value
Energy	kJ-kcal	1492-352
Total Fat	g	1.8
whereof saturates	g	0.8
Carbohydrate	g	68.6
whereof Sugars	g	0.75
Protein	g	14.1
Salt	g	0.004
Fibers	g	2,4

Absence OGM Declaration

Casillo Group uses entirely ingredients (included additives, aromas, vitamins and relative supports) and technological adjuvants which not involved in any way labeling obligations: "genetically modified" or "produced by genetically modified organism" according to Reg.1829/2003 and 1830/2003 and further modifications.

HACCP DECLARATION

Casillo Group has self-control manuals written according to Reg. Ce n.178 of 28/01/2002; n.852 of 29/04/2004; n.882 of 29/04/2004 and n.2073 of 15/11/2005 and further modifications.

Quality Certification

Casillo Group is certified according to the international quality standard:

ISO 9001- Quality Management System;

ISO 14001- Environmental Management System;

BRC- Product Certification;

ISO 22005 – Traceability food

HALAL

KOSHER

Characteristic packaging materials

Material certified according to the current legislation regarding materials intended to come into contact with food Reg Ce 1935/2004, 10/2001; D.M. 21/03/1973 and further modifications.