

WHEAT FLOUR – QUALITY T 55

		N	C	M	M
MICROBIOLOGICAL CHARACTERISTICS	AEROBIC MEZOFILIC BACTERIA (CFU/GR)	5	3	1x10 ⁴	1x10 ⁵
	E. COLI (MPN/GR)	5	2	<3	9
	BACILLUS CEREUS (CFU/GR))	5	1	1x10 ²	1x10 ⁴
	CLOSTRIDIUM PERFRINGENS (CFU/GR)	5	1	1x10 ²	1x10 ⁴
	ROPE SPORE (BACILLUS SUBTILIS) (MPN/GR)	5	3	2500	4500
	MOLD (CFU/GR)	5	2	1x10 ⁴	1x10 ⁵
	PHYSICAL AND CHEMICAL CHARACTERISTICS	PROTEIN	10 % MIN.		
ASH (DRY BASIS)		0,55 % MAX.			
MOISTURE		14,5 % MAX.			
WET GLUTEN		27,00 % MIN.			
EXTENSIBILITY		120,00 , (MM) (135.MINUTE)			
EXTENDING RESISTANCE OF DOUGH		700,00 BU (135.MINUTE)			
WATER ABSORBTION		58,00 % MIN.			
STABILITY OF DOUGH		5,50 MINUTE			
DEGREE OF SOFTENING		100 (BU)			
DEVELOPMENT TIME		1,5 - 2 MINUTE			
NUTRITIONAL FACTS FOR 100 gr	Calories	350 Cal.			
	Carbohydrate	72-76			
	Protein	10,00			
	Mineral Substance	0,5-0,8			
	Fat	1,2-1,5			
PACKAGING CARRIAGE PACKAGING	In original packing 12 months from production date				
	1 , 2 AND 5 KGS CRAFT PAPER BAG , AND 25 OR 50 KGS P.P.BAGS CRAFT PAPER PACKING , CARTON BOX, SHRINK, OR, PP BAGS ON PALLETS				
LABEL INFORMATION	To be provided by Buyer				
STORAGE CONDITIONS	Store in odourless, dry places on plastic pallets. Away from a fire, heat and rain				