

PRODUCT SPECIFICATION



PRODUCT NAME	CAPUTO FLOUR 00 SACCOROSSO RED 15 kg	
PRODUCT WEIGHT/PACKAGING	Caputo Flour 00 Saccorosso (Red) 15 kg multiwall cellulose bag (CAP31)	
PRODUCT DESCRIPTION	Wheat Flour Type "00"	
INTENDED USE	Long rising, ideal for pizza dough and leavened pastry	
COUNTRY OF ORIGIN	Made in Italy.	
INGREDIENTS	Wheat Flour Type "00"	
GMO	NO	
NUTRITION INFORMATION		
	Serving Size: 80 g	Servings Per Package:187.5
	Average Quantity per Serving	Average Quantity per 100g
Energy	1170 kJ	1460 kJ
Protein	10.8 g	13.5 g
Fat, total	1.0 g	1.2 g
– saturated	0.2 g	0.2 g
Carbohydrate	54.7 g	68.4 g
- sugars	0.9 g	1.1 g
Sodium	LESS THAN 5 mg	LESS THAN 5 mg
MANDATORY & ADVISORY WARNING STATEMENTS	Contains: wheat (gluten). May contain: soy.	

ALLERGENS			
NAME OF ALLERGEN	PRESENT/NOT PRESENT	DIRECT INGREDIENT	CROSS CONTAMINATION
CEREALS CONTAINING GLUTEN (i.e. Wheat, rye, barley, oats spelt)	PRESENT	YES	YES
CRUSTACEANS AND PRODUCTS	NOT PRESENT	NO	NO
EGGS AND PRODUCTS	NOT PRESENT	NO	NO
FISH AND PRODUCTS	NOT PRESENT	NO	NO
PEANUTS AND PRODUCTS	NOT PRESENT	NO	NO
SOYBEANS AND PRODUCTS	MAY CONTAIN	NO	MAY CONTAIN
MILK AND PRODUCTS	NOT PRESENT	NO	NO
TREE NUTS AND PRODUCTS	NOT PRESENT	NO	NO
SESAME SEEDS AND PRODUCTS	NOT PRESENT	NO	NO
LUPIN	NOT PRESENT	NO	NO
ADDED SULPHITES AT CONCENTRATIONS > 10mg/kg	NOT PRESENT	NO	NO



PRODUCT SPECIFICATION



ORGANOLEPTIC PROPERTIES	
FLAVOUR	Typical of wheat
COLOUR	Light brown/white
AROMA	Typical of wheat
TEXTURE	Free flowing
MICROBIOLOGY	
TEST/PARAMETER	SPECIFICATIONS
Total microbiological count	<30,000 cfu/g
<i>E.coli</i>	<10 cfu/g
Total coliform	≤10 cfu/g, ≤100 MPN/g
<i>Salmonella spp.</i>	Absent/25g
<i>Staphylococcus aureus c.p.</i>	<10 cfu/g
<i>Bacillus cereus</i>	<10 cfu/g
<i>Bacillus spp.</i>	<10 cfu/g
<i>Clostridium spp.</i>	Absent cfu/g
CHEMICAL PROPERTIES	
TEST/PARAMETER	SPECIFICATIONS
Ash - dry matter	0.5 ± 0.05 %

SUITABILITY	Kosher – Not Suitable Halal – Not Suitable Vegetarian – Suitable Vegan – Suitable							
PACKAGING								
PRODUCT BARCODE/GTIN/ PALLET CONFIGURATION	Code	EAN code	GTIN	Units per ctn	Ctns per layer	Layers per pallet	Ctns per pallet	
	CAP31	8014601150301	N/A	1	8	10	80	
DATE CODING/TRACEABILITY	Batch No & Best Before							
STORAGE INSTRUCTIONS	Store in a cool, dry place.							
SHELF LIFE	12 months from date of manufacturing when stored at above conditions.							
DISTRIBUTION REQUIREMENTS	Distributed in clean, enclosed non-refrigerated transport							

RHEOLOGICAL PROPERTIES

CAPUTO FLOUR 00 SACCOROSSO RED 13.5 % Protein – High protein content, high water absorption and long rising	Alveograph Chopin	Bread making Index W: 300 ÷ 320		Elasticity P/L: 0.50 ÷ 0.60
	Farinograph Brabender	Absorption: 59 ÷ 61	Stability: 12' ÷ 14'	Hagberg Index: 30 ÷ 60 Growth: 3'00" ÷ 4'00"
	Falling number		Enzymatic activity: 340 ÷ 360 Dry gluten: 13.00 ÷ 13.50%	

