PRODUCT SPECIFICATION

IMPORTERS OF FINE FOOD & WINE
MELBOURNE • SYDNEY • ADELAIDE • BRISBANE • PERTH

PRODUCT NAME	CAPUTO SEMOLA DI GRANO DURO RIMACINATA 5 kg
PRODUCT WEIGHT/PACKAGING	Caputo Semola Di Grano Duro Rimacinata 5 kg paper bag (CAP07A)
PRODUCT DESCRIPTION	Double milled durum wheat semolina
INTENDED USE	Use for pasta, cakes and suitable for dusting
COUNTRY OF ORIGIN	Made in Italy
INGREDIENTS	Durum wheat semolina
GMO	No

NUTRITION INFORMATION

	Serving Size: 80 g	Servings Per Package: 62
	Average Quantity per Serving	Average Quantity per 100g
Energy	1140 kJ	1420 kJ
Protein	10.4 g	13.0 g
Fat, total	1.2 g	1.5 g
– saturated	0.2 g	0.3 g
Carbohydrate	53.3 g	66.6 g
- sugars	0.8 g	1.0 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	YES
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

BASILE IMPORTS
QUALITY IS OUR BUSINESS
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ORGANOLEPTIC PROPERTIES	
FLAVOUR	Typical of wheat
COLOUR	Yellow amber
AROMA	Typical of wheat
TEXTURE	Fine granular, free flowing
MICROBIOLOGY	
TEST/PARAMETER	SPECIFICATIONS
Total microbiological count	≤60,000 cfu/g
E.coli	<10 cfu/g
Total coliform	≤10 cfu/g, ≤100 MPN/g
Salmonella spp.	Absent cfu/g
Staphylococcus aureus c.p.	<10 cfu/g
Bacillus cereus	<10 cfu/g
Bacillus spp.	<10 cfu/g
Clostridium spp.	Absent cfu/g
CHEMICAL PROPERTIES	
TEST/PARAMETER	SPECIFICATIONS
Ash - dry matter	0.88 ± 0.02 %

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**
	CAP07A	9014601998644		1	20	10	200
DATE CODING/TRACEABILTY	Batch No & Best Before						
STORAGE INSTRUCTIONS	Store in a cool, dry, ventilated place away form direct sunlight						
SHELF LIFE	12 months from date of manufacturing when stored at above conditions.						
DISTRIBUTION REQUIREMENTS	Distributed in clean, enclosed non-referigerated transport						

RHEOLOGICAL PROPERTIES

CAPUTO SEMOLA DI GRANO DURO 13 % Protein	**Alveograph Chopin**	Bread making Index W: 230 ± 15		Elasticity P/L: 2.3
	Farinograph Brabender	Absorption: N/A	Stability: N/A	Hagberg Index: N/A Growth: N/A
	Falling number		Enzymatic activity: 300 min Dry gluten: 12.00 min	

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