MANILDRA GROUP OF COMPANIES

Postal Address: Manildra Group Head Office: PO Box 72 Gladesville NSW 1675
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PRODUCT DATA SHEET

DOC No: FL – PDS – 1115

REVISION No: 1.0.A

ISSUE DATE: 13-Nov-2019

PRODUCT: ***PIZZA FLOUR - TIPO OO (MULINO PERFETTO)***

DESCRIPTION: Flour milled from highest quality wheat ideal for making pizzas and pasta.

USE: Baking applications.

TYPICAL ANALYSIS

PROTEIN (as is) %:	11.1 – 12.1
MOISTURE %:	14.0 max
ASH (as is) %:	0.53 – 0.60
WATER ABSORPTION %:	61 - 68 min
DEVELOPMENT TIME (mins)	5.0 – 8.0
FALLING NUMBER:	250 sec min
EXTENSOGRAPH:	H250 – 500BU
45" min pull:	E20 - 25
STABILITY:	10.0 mins min
PEAK TIME:	5.0 mins min

MICROBIOLOGICAL

TOTAL PLATE COUNT:	50000 cfu/g max
YEAST & MOULD:	2000 cfu/g max
E. COLI.	Not detected in 0.1g
SALMONELLA:	Not detected in 25g

NUTRITIONAL (Quantity / 100g)

ENERGY kJ:	1460	*CARBOHYDRATE:*	72.2 g
ENERGY Cals:	349	*Sugars:*	1.9 g
PROTEIN:	11.6 g	*DIETARY FIBRE:*	3.5 g
FAT, Total:	1.6 g	*SODIUM:*	1 mg
Saturated:	0.2 g	*POTASSIUM:*	150 mg
Trans:	<0.1 g		

PACKAGING: 12.5kg bags

MINIMUM DURABLE LIFE: 12 months minimum under correct conditions

Effective stock rotation systems are advised to provide optimum product performance

Extensive QA/QC testing is performed on all product prior to release.

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.

Information contained in this technical bulletin is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of these products.

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SUPPLEMENTARY INFORMATION

ALLERGEN INFORMATION (As per FSANZ guidelines)

ALLERGEN	PRESENT	ABSENT
Cereals containing gluten and their products: wheat, rye, barley, oats, spelt & hybrid strains other than (A) where these substances are present in beer or spirits or (B) glucose syrups that are made from wheat starch and that (1) have been subject to the lowest level that is reasonably achievable and (2) have a gluten content that does not exceed 20mg/kg or (C) alcohol distilled from wheat	√	
Crustacea		√
Egg		√
Fish, except for isinglass derived from swim bladders and used as a clarifying agent in beer or wine		√
Lupin and Lupin products		√
Milk, other than alcohol distilled from whey		√
Peanuts		√
Soybeans other than (A) soybean oil that has been degummed, neutralised, bleached and deoderised or (B) soybean derivatives that are a tocopherol or a phytosterol		√
Sesame seeds		√
Tree nuts, other than coconut from the fruit of the palm Cocos nucifera		√
Sulphite in concentrates of 10mg/kg or more		√
Royal jelly presented as a food or royal jelly present in a food		√
Bee pollen		√
Propolis		√
WARNING STATEMENT	Wheat derivative	

CERTIFICATIONS

ISO 9001, HACCP, SQF, Kosher & Halal

DIETARY

Suitable for Vegans, Lacto Vegetarians & Lacto – Ovo Vegetarians

Ingredient Listing:	**Wheat** Flour
Date Coding:	DATE, BATCH No, BAG No, PACKER No, BEST BEFORE DATE
Labelling Information:	Wheat derivative product
Country of origin:	Product of Australia (100% Australian)

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PRODUCT SAFETY DATA

Metal detection:	3.0mm SS 2.5mm Fe 3.0mm Non Fe
Magnetic separation:	10,000 gauss
Sieve:	2mm

AUTHORISED FOR ISSUE: *DATE:* *13 November 2019*

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