



# Type "0" Croissants and Puff Pastry flour

Cod. MPOCRO

Scheda tecnica

MOD 024

REV 05

10/03/25

## 1. Definition

Product obtained from the milling and subsequent sifting of soft wheat freed from foreign substances and impurities (Legge 04/07/67 n. 580 e smi; DPR n. 187/2001).

## 2. Ingredients

Soft wheat.

## 3. Allergens and GMOs

Contains wheat gluten, may contain traces of soy and mustard. Does not contain GMOs.

## 4. Contaminants

Compliant with Regulation (EU) 2023/915 and Regulation (EU) 2024/1022.

## 5. Shelf-life, conservation and production batch

Shelf-life from production: 6 months for loose products in bulk and 12 months for packaged products. Store in a cool, ventilated, dry and clean place. The minimum shelf life and the batch number are shown on the side of the packaging, or on the transportation document in the case of loose products in bulk.

## 6. Organoleptic characteristics

**Aroma:** Characteristic of a fresh product, with the absence of unpleasant odours, mould, rancidity or smells caused by the presence of poisonous seeds.  
**Colour:** Uniform white, free from abnormal colouring and absence of bran fragments.  
**Consistency:** Soft to the touch, it should not be packed or lumpy.

## 7. Chemical-physical characteristics

|                         |                |                                   |           |
|-------------------------|----------------|-----------------------------------|-----------|
| Humidity max. [%]       | 15.50          | Energy W [E-4 J]                  | 320 - 340 |
| Ash count max. [% s.s.] | 0.65           | Elasticity P/L                    | < 0.55    |
| Dry gluten min. [%]     | 11.5           | Falling number min. [s]           | 330       |
| Proteins min. [% s.s.]  | 13.8           | Farinograph stability min. [min.] | 16        |
| Granulometry            | 0% >1000 µm    | Farinograph absorption [%]        | 56        |
|                         | 0% 500-1000 µm | Extensograph min [UB]             | --        |
|                         | 100% <200 µm   | [mm]                              | --        |

## 8. Microbiological characteristics

|                 |                  |               |                            |
|-----------------|------------------|---------------|----------------------------|
| TBC             | < 100.000 CFU /g | Staphylococci | < 10 CFU /g                |
| E. coli         | < 10 CFU /g      | Moulds        | < 1000 CFU /g              |
| Total Coliforms | < 100 CFU /g     | Yeasts        | < 1000 CFU /g              |
| Salmonella      | Absent/25 g      | Filth test    | < 25 fragments/ 50 g       |
|                 |                  |               | No hairs/ 50 g             |
|                 |                  |               | Foreign bodies absent/50 g |

## 9. Average nutritional content per 100 g of product

|                    |                    |                                                                        |
|--------------------|--------------------|------------------------------------------------------------------------|
| Energy             | 1497 kJ – 353 kcal | *The salt content is due exclusively to the natural presence of sodium |
| Fats               | 1.5 g              |                                                                        |
| Of which saturated | 0.4 g              |                                                                        |
| Carbohydrates      | 69.6 g             |                                                                        |
| Of which sugars    | 1.1 g              |                                                                        |
| Fibre              | 3.0 g              |                                                                        |
| Protein            | 13.8 g             |                                                                        |
| Sale*              | 0.002 g            |                                                                        |

Indicative data, not binding, and linked to qualitative variations of the harvest. Date of preparation 10/03/25

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