

“Spolvero Bianco”

TECHNICAL DATA SHEET

Professional product designed for the shaping of *Pinsa Romana* dough balls (and other pizza dough balls)

“Spolvero Bianco” makes easy the shaping of every kind of pizza dough balls, especially very hydrated doughs.

Reduces dough stickiness and improves the crispness of the crumb.

INGREDIENTS:

100% heat treated rice flour – GMO FREE – Origin: Italy

All ingredients are 100% Vegan source. No animal source ingredient is used.

HS CODE: 1901.20.00 - *Mixes and doughs for the preparation of bakers' wares of heading 1905...*

ORIGIN: Italy

PRODUCER: Di Marco Corrado srl - Via Monte Nero 1
00012 Guidonia Montecelio (RM - ITALY)



Nutrition Facts – Extended table

Average values per 100 gr.

	Value	U.M.	Method
Moisture	11,0 %	%	Rapporti Istisan 96/34
Proteins	8,0	g/100g	D.M. 23/07/94
Carbohydrates	77,2	g/100g	Rapporti Istisan 96/34
Sugars	0,1	g/100g	Rapporti Istisan 96/34
Total fats	0,8	g/100g	AOAC996.06
saturated fats	0,2	g/100g	AOAC996.06
Dietary Fibers	1,8	g/100g	Rapporti Istisan 96/34
Sodium	0,009	g/100g	EPA 3051A – EPA 6010C
Cholesterol	<0,005	mg/100g	AOAC994,10
Calcium	0,027	g/100g	EPA 3051A – EPA 6010C
Iron	0,001	g/100g	EPA 3051A – EPA 6010C
Vit. A	<0,001	mg/100g	HPLC
Vit. C	<0,5	mg/100g	HPLC

Technical parameters

	Value	U.M.	Standard
Calories	346	Kcal/100g	Reg. EU 1169/2011
Ashes	<quantif. lim	%	-
Falling number	n/a	sec	n/a
Asbsorption	n/a	%	n/a
Stability	n/a	minuti	n/a

Microbiological Analysis

	Value	U.M.	Standard
Mycetes	<10 ⁵ ufc/g	ufc/g	<10 ⁵ ufc/g
Coliforms Bact.	<10 ³ ufc/g	ufc/g	<10 ³ ufc/g
Fecal Coliforms	<100 ufc/g	ufc/g	<100 ufc/g
Total plate count	<10 ⁵ ufc/g	ufc/g	<10 ⁵ ufc/g

FOOD ALLERGY NOTICE – according to labelling regulation EC 1169/2011

Produced in a facility that processes: - **Wheat (presence of gluten)**
- **Soy**

REV. 4.1 del 01/02/2022

QUALITY ASSURANCE:

The flour contains no artificial additives, colourings, sweeteners or preservatives of any kind whatsoever. Strict quality control procedures are enforced during manufacture.

The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements (Reg. CE 852/2004)

PACKAGING AND STORAGE :

Paper bags, valve filled. The product should be kept in a cool, dry, ventilated place; packages should not be in direct contact with walls or floors.

Bags per layer	: 4	Nr. of layers per pallet	: 10
Bags per pallet	: 40	EURO Pallet measures	: 80x120 h=160cm

USAGE:

Put the semolina on the working table and shape pizza crusts directly on it. Any different use cannot guarantee the product characteristics.

SHELF LIFE:

1 year since production. Batch nr. and best before date are printed on bag side

NET WEIGHT :

Kg 25,00 (*The weigh may vary due to humidity loss*)

NON-GMO DECLARATION:

Here we confirm that the products manufactured in our company and delivered to your company are produced in accordance to the new EU regulations* for labelling, authorization and traceability of genetically modified food - and feed - and do not require labelling.

At present our company neither produces (or produced in the past) any product on the basis of genetically modified raw materials nor that any kind of genetic modification takes place in our production process.

** Regulation EC n°1829/2003 of the European Parliament and of the Council of 22th of September 2003 (genetically modified food and feed) and regulation EC n°1830/2003 of the European Parliament and of the Council of 22th of September 2003 (traceability and labelling of gmo).*

CHEMICAL RESIDUALS:

The products manufactured in our company and delivered to your company are produced in accordance to the EU regulations n. 396/05 (as amended and supplemented) as per phytochemical residual levels.

CHEMICAL ADDITIVES:

Ingredients are printed on labels in accordance to the EU regulations n. 1129/2011 (as amended and supplemented). The products manufactured in our company and delivered to your company do not contain additives or sweeteners