

“Teglia Romana”

TECHNICAL DATA SHEET



Mix of flours designed to make the new *Teglia Romana* dough, with its superior digestability and high moisture content. Wheat, soy and rice flours, together with a recently developed new sourdough are the ingredients of its special recipe.

INGREDIENTS: (In descending order per concentration).

Wheat "0" flour, rice flour, soy flour, dried wheat sourdough (ingredients: **Wholewheat flour, water, yeast: *Saccharomyces Cerevisiae***), natural flavours.

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	14,5 %	% max	Rapporti Istisan 96/34
Proteins	16,2	g/100g	D.M. 23/07/94
Carbohydrates	65	g/100g	Rapporti Istisan 96/34
Sugars	0,6	g/100g	Rapporti Istisan 96/34
Total fats	1,2	g/100g	AOAC 996.06
saturated fats	0,3	g/100g	AOAC 996.06
Dietary Fibers	2,0	g/100g	Rapporti Istisan 96/34
Sodium	0,005	g/100g	EPA 3051A – EPA 6010C
Cholesterol	<0,005	mg/100g	AOAC 994,10
Calcium	0,033	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	338	Kcal/100g	Reg. EU 1169/2011
Ashes	0,62%	%	-
Falling number	369	sec	320 sec MIN
Absorption	57,00 %	%	55,00 % MIN
Stability	26 min	minuti	18 min, MIN

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 ALLERGENS NOTICE – according to labelling regulation EC 1169/2011

Contains: - **Wheat (contains 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:

Mix with water, salt, oil and yeast; use the dough to produce pizza crusts. 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.

REV. 4.1 del 01/02/2022