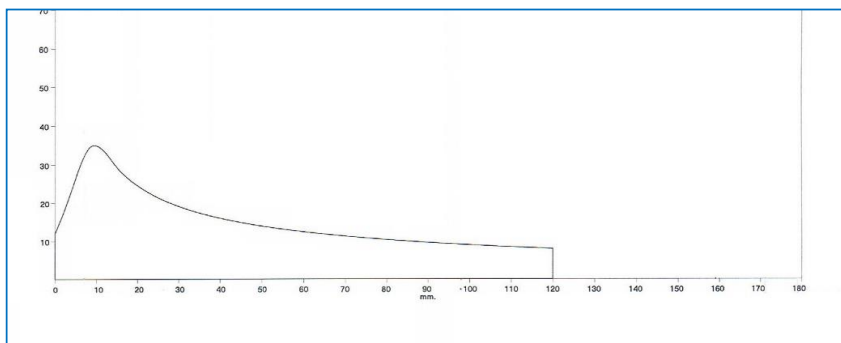


**TECHNICAL SPECIFICATIONS**

17/01/2020

NAME OF THE PRODUCT: Bakery WHEAT Bread Flour VIENA

PHYSICAL-CHEMICAL CHARACTERISTICS		MICROBIOLOGICAL CHARACTERISTICS	
W:	100 - 130	TOTAL MESOPHILIC AEROBICS:	1 x 10 ⁶ max.
P/L:	0,2 - 0,5	SALMONELLA:	Absence in 25 g
		MOULDS AND YEASTS:	1 x 10 ⁴ max.
		E COLI:	1 x 10 ² max.
		MYCOTOXINS	
MOISTURE:	15,0 % max.	AFLATOXIN B ₁	2 µg/kg max.
PROTEINS:	11,0 % min.	TOTAL AFLATOXINS	4 µg/kg max.
WET GLUTEN:	24,0 % min.	OCHRATOXIN A	3 µg/kg max.
DRY GLUTEN:	8,0 % min.	ZEARALENONE	75 µg/kg max.
ASHES:	0,70 %s.s.s. max.	DEOXINIVALENOL-DON	750 µg/kg max.
FALLING NUMBER:	350 - 450 s	HEAVY METALS	
		CADMIUM:	0,2 mg / kg max.
		LEAD:	0,2 mg / kg max.

DEFINITION: Finely comminuted product, obtained from the milling of wheat grain, industrially cleaned.**USE:** Intended for human consumption.**GMO:** Does not contain Genetically Modified Organisms according to Regulations 1829/03 and 1830/03.**ALLERGENS:** Contains Gluten.**ORGANOLEPTIC CHARACTERISTICS:** Absence of unpleasant smell and taste. Soft touch.
Light yellowish colour. Absence of organisms and foreign objects.**BEST-BEFORE DATE:** 90 days following the date of packaging.**PACKAGE:** 25 kg, 40 kg and Bulk tanks from 5 to 25 t.
Normalised pallets of 800x1200 mm (1125 kg in 25 - 1080 kg in 40).**STORAGE:** Store the product in a dry place, isolated from soil and in good health conditions.**Reviewed and Approved by:**

Date: 17/01/2020

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