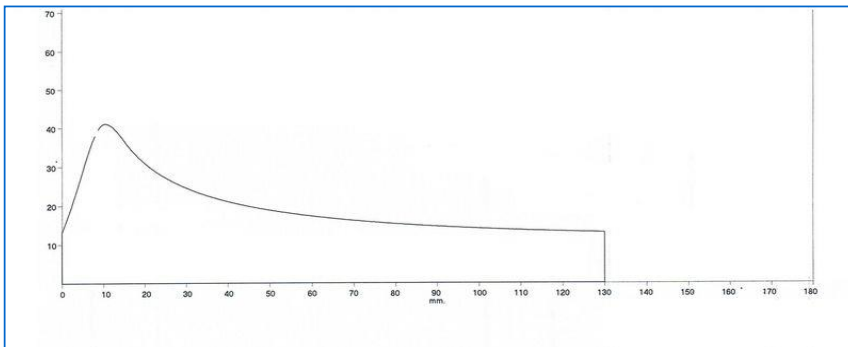


**TECHNICAL SPECIFICATIONS**

17/01/2020

NAME OF THE PRODUCT: Bakery WHEAT Bread Flour **CANDEAL**

PHYSICAL-CHEMICAL CHARACTERISTICS	MICROBIOLOGICAL CHARACTERISTICS
W: 130 - 180 P/L: 0,3 - 0,6	TOTAL MESOPHILIC AEROBICS: 1 x 10 ⁶ max. SALMONELLA: Absence in 25 g MOULDS AND YEASTS: 1 x 10 ⁴ max. E COLI: 1 x 10 ² max.
MOISTURE: 15,0 % max. PROTEINS: 11,5 % min. WET GLUTEN: 25,0 % min. DRY GLUTEN: 8,5 % min. ASHES: 0,70 %s.s.s. max. FALLING NUMBER: 390 - 460 s	MYCOTOXINS AFLATOXIN B ₁ : 2 µg/kg max. TOTAL AFLATOXINS: 4 µg/kg max. OCHRATOXIN A: 3 µg/kg max. ZEARALENONE: 75 µg/kg max. DEOXINIVALENOL-DON: 750 µg/kg max.
	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.**PACKING:** 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

Manufactured by:

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