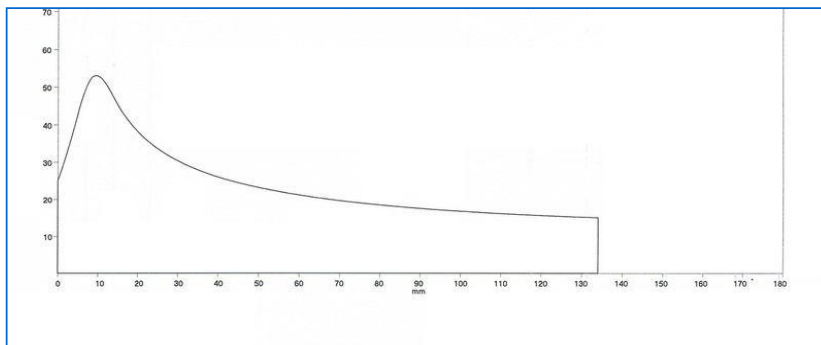


**TECHNICAL SPECIFICATIONS**

17/01/2020

**NAME OF THE PRODUCT: Bakery WHEAT Bread Flour MEDIA FUERZA**

PHYSICAL-CHEMICAL CHARACTERISTICS	MICROBIOLOGICAL CHARACTERISTICS
<b>W: 190 - 220</b> <b>P/L: 0,4 - 0,6</b>	TOTAL MESOPHILIC AEROBICS: 1 x 10 <sup>6</sup> max. SALMONELLA: Absence in 25 g MOULDS AND YEASTS: 1 x 10 <sup>4</sup> max. E COLI: 1 x 10 <sup>2</sup> max.
MOISTURE: 15,0 % max. PROTEINS: 12,5 % min. WET GLUTEN: 26,0 % min. DRY GLUTEN: 9,0 % min. ASHES: 0,650 %s.s.s. max. FALLING NUMBER: 400 - 450 s	<b>MYCOTOXINS</b> AFLATOXIN B <sub>1</sub> : 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.
	<b>HEAVY METALS</b> 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:**

CAMPOTRIGAL S.L.

Cta.Santa Olalla-Carpio,km 7,700

45531, Carmena, Toledo, SPAIN

Tel.925 747204 - Fax 925 747376

calidad@campotrigal.com

RGSA 20.11327 / TO