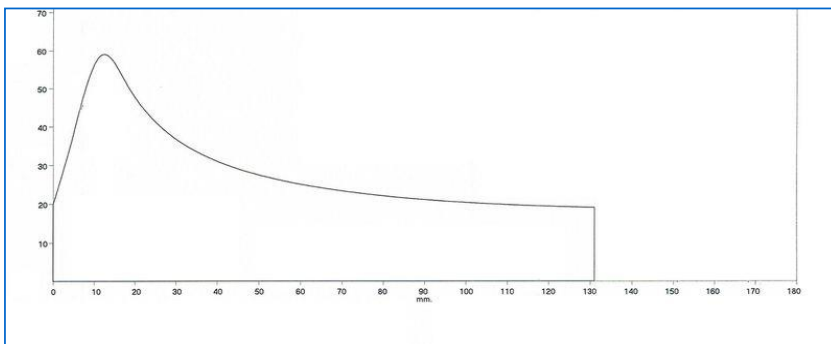


**TECHNICAL SPECIFICATIONS**

17/01/2020

NAME OF THE PRODUCT: Bakery WHEAT Bread Flour ESPECIAL

PHYSICAL-CHEMICAL CHARACTERISTICS	MICROBIOLOGICAL CHARACTERISTICS
W: 212 - 270 P/L: 0,5 - 0,8	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: 13,0 % min. WET GLUTEN: 27,0 % min. DRY GLUTEN: 9,5 % min. ASHES: 0,66 %s.s.s. max. FALLING NUMBER: 410 - 480 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: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