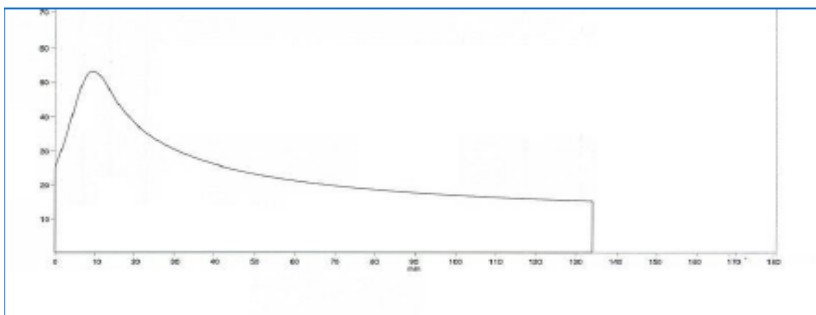


**TECHNICAL SPECIFICATIONS**

17/01/2020

NAME OF THE PRODUCT: Bakery WHEAT Bread Flour WHOLE FLOUR

PHYSICAL-CHEMICAL CHARACTERISTICS	MICROBIOLOGICAL CHARACTERISTICS
Estimated mixtures of wheat: W: 180 - 220 P/L: 0,4 - 0,7	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: 11,0 % min. WET GLUTEN: 24,0 % min. DRY GLUTEN: 8,0 % min. ASHES: 3,00 %s.s.s. max. FALLING NUMBER: 350 - 400 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 100% 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.
Dark colour. Absence of organisms and foreign objects.**BEST-BEFORE DATE:** 60 days following the date of packaging.**PACKING:** 25 kg.
Normalised pallets of 800x1200 mm (1000 kg in 25).**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