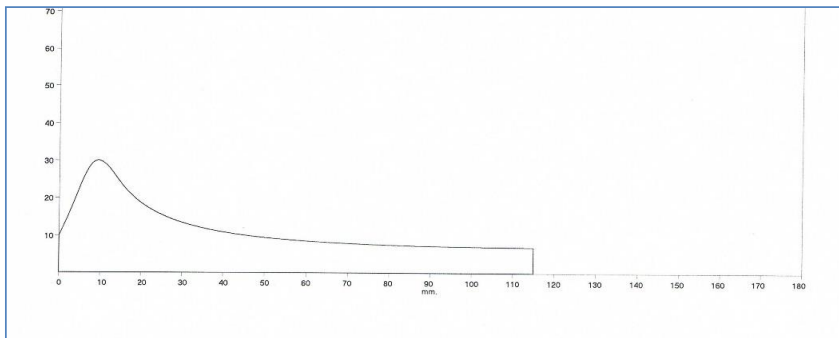


**TECHNICAL SPECIFICATIONS**

17/01/2020

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

PHYSICAL-CHEMICAL CHARACTERISTICS		MICROBIOLOGICAL CHARACTERISTICS	
<b>W:</b>	<b>80 - 100</b>	TOTAL MESOPHILIC AEROBICS:	1 x 10 <sup>6</sup> CFU max.
<b>P/L:</b>	<b>0,2 - 0,4</b>	SALMONELLA:	Absence in 25 g
		MOULDS AND YEASTS:	1 x 10 <sup>4</sup> col/g max
		E COLI:	1 x 10 <sup>2</sup> col/g max
		<b>MYCOTOXINS</b>	
MOISTURE:	15,0 % max.	AFLATOXIN B <sub>1</sub>	2 µg/kg max.
PROTEINS:	10,0 % min.	TOTAL AFLATOXINS	4 µg/kg max.
WET GLUTEN:	22,0 % min.	OCHRATOXIN A	3 µg/kg max.
DRY GLUTEN:	7,0 % min.	ZEARALENONE	75 µg/kg max.
ASHES:	0,650 %s.s.s. max.	DEOXINIVALENOL-DON	750 µg/kg max.
FALLING NUMBER:	350 - 380 s	<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.**PACKAGE:** 25 kg, 40 kg and in Bulk in 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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