

Wheat Flour

Nomination:

Wheat's flour, type I "000" – Enriquecida according to the ley of fortification RDC 344/02

Brand:

BRAND DESIGNATION R.N.E.: 00000000771 R.N.P.A.:

Commercial Typication:

Product obtained with the grinding process of the endosperm of the wheat grain. Fine powder, homogeny and impalpable, without lumps and characteristically smell, color and taste.

Ingredients:

Wheat's flour, "000" enriched according to the Fortification Law RDC 344/02, INS 1100, INS 928, INS 300, iron and folic acid.

Free of:

Foreign particles, metallic particles and insects.

Physical Chemical Characteristics

	Method	Limit. Min.	Limit. Max.
Moisture (%)	HE LIFE (PFEUFFER)	12.9	14.0
Wet Gluten	IRAM 15864	28.5	34.5
Falling Number (seg)	IRAM 15862	390	550
Ashes (% BS)	IRAM 15851	0.68	0.70
Alveogram P/L	IRAM 15857	0.9	1.3
W (10 ⁻⁴ Julios)	Method of the fabricant	260	450
le (%)	Chopin	62	73

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Portion of 50 g. Quantity per portion.		% VD*	100 g.
Energy value	165 kcal = 693 kJ	8 %	330 kcal = 1385 kJ
Carbohydrate	35 g	12 %	70 g
Protein	5 g	7 %	10 g
Total Fat	0.5 g	1 %	1 g
Saturated Fat	Free		Free
Trans fat	Free		Free
Dietary fiber	2 g	8 %	4 g
Sodium	0 mg	0 %	0 mg
Iron	2.1 mg	15 %	4.2 mg
Vitamin B1	0.31 mg	26 %	0.63 mg
Vitamin B2	0.06 mg	5 %	0.13 mg
Niacin	0.65 mg	4 %	1.3 mg
Folic Acid	75 mcg	31 %	150 mcg

*Daily values with a basis of 2000 kcal. u 8400 kJ.

These daily valor can be increase or decrease according to the energetically necessities

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Microbiological Parameters

Count mesophylls (UFC/g)	2.10 ⁵
Coliforms totals a 37°C (NMP/g)	500
Bacterium colifecales (UFC/g)	10
Escherichia coli (0.1g)	Free
Salmonella (25 g)	Free
Staphylococcus aureus coagulosa positive (0.01 g)	Free
Yeasts and molds (UFC/g)	10 ⁴

Packaging information:

- ⇩ Size: Polypropylene bags of 25 or 50 kg.
- ⇩ Label information: Product – Brand - RNE – RNPA – Preparation Date / Lot – Maturity - Conservation - Made in Argentina – Net Content.

Storage: To be stored in a ventilated, fresh and dry place (Max 40°C and 60% of moisture) and protected from the direct sun light.

The bags are putted on sanitariums pallet, made of wood, covered by carton.

Shelf Life: Its shelf life reaches 180 days after the day of production.