



"00" PREMIO ITALIAN FLOUR

Packaging:	Paper Bag	Net weight bag:	25 kg
Measures of bag (cm):	50 x 55 x 16	Net weight Pallet:	1000 kg
Bags for Standard Pallet:	40	Gross weight Pallet:	1020 kg
Measures of Pallet (cm):	80 x 120 x 160		
Periodo di conservazione	<i>Shelf Life</i>	12 mesi	<i>12 months</i>
Modalità di conservazione	<i>Conservation</i>	Conservare in luogo fresco ed asciutto <i>To keep in a cool and dry place</i>	

CARATTERISTICHE (Chimico-fisiche) *Specification*

Umidità <i>Humidity</i>	<i>max 15,50 %</i>
Ceneri <i>Ash Content</i>	<i>max 0,55 %</i>
Glutine <i>Wet Gluten</i>	<i>28-29 %</i>
Proteine <i>Protein Content</i>	<i>14-15 %</i>
Falling Number	<i>340-350</i>

VALORI ALVEOGRAFICI (Chopin) *Alveograph of Chopin*

Indice di panificabilità "W"	<i>380/390</i>
Rapporto di equilibrio "P/L"	<i>0.65 / 0.70</i>

VALORI FARINOGRAFICI (Brabender) *Farinograph of Brabender*

Assorbimento <i>Absorption</i>	<i>59-60 %</i>
Indice valorimetrico	<i>70-72</i>
Stabilità <i>Stability</i>	<i>23.00-24.00 min.</i>
Tempo di sviluppo <i>Development time</i>	<i>5.30-6.30 min.</i>

CARATTERISTICHE ORGANOLETTICHE *Other Characteristics*

Test setaccio <i>Sieve Test</i>	Assenza insetti vivi e/o morti <i>Absence of bugs alive and/or died</i>
Analisi visiva ed olfattiva <i>Vimal Analysis</i>	Assenza odori anomali e muffe <i>Absence of smell and mildews</i>
Colore <i>Grade Colour</i>	Bianco caratteristico <i>Characteristic White</i>

TABELLA NUTRIZIONALE / NUTRITION FACTS

Serving Size $\frac{1}{4}$ cup (30 g / 1,07 oz) - Amount per Serving					
	Daily Value* (%)			Daily Value* (%)	
Total Fat	0 g	0	Total Carbohydrate	22 g	7
Saturated Fat	0 g	0	Dietary Fiber	1 g	2
Trans Fat	0 g		Sugars less than	1 g	
Cholesterol	0 mg	0	Vitamin A	0 g	
Sodium	0 mg	0	Calcium	1 g	
Protein	3 g		Iron	2 g	

* Percent Daily Values are based on a 2000 calories diet. Your daily may be higher or lower depending on your calories needs.

Our flour have been submitted to microbiological and entomological tests in our internal laboratories for ensuring high production quality.
The specifications of our flour are average value of laboratory.

Imported by **SPECIALTY MARKETING GROUP**
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