



## Product Specification

# Venezia Pizza Flour

4/5/21

<i>Parameter</i>	<i>Target</i>	<i>variance</i>
Protein (%)	10.6	±0.7
Moisture	14.0	±1.0
Lightness Index (Minolta L-B)	>	79
Diastatic Activity (mg Maltose/10g flour/hour)	2.4	±0.5
Farinograph Water Absorption	63.5	±3
Farinograph Development Time (DDT)	4.5	±3
Farinograph Breakdown	50	±40
Farinograph Stability	6.5	±3
Extensograph Water Absorption	60.5	±4
Extensograph Height (45 minutes)	310	±100
Extensograph Extensibility (45 minutes)	> 17.0	
Starch Damage (AACC)	9.0	± 1.0
Ash (AACC)	< 0.65	
Falling Number (Hagberg - Perten)	440	±60

Ingredients : Wheaten Flour (Thiamine and Folic Acid)

**Date Coding** : Best Before date – 12 months from date of manufacture, plus sequential bag number

**Packaging** : multi wall paper bag.

**Metal security** : via ferrous magnets.

**Certification** : H.A.C.C.P., ISO 9001

#1 – Method Hot air Oven Method.

#2 - Method: see Laucke WI “Farinograph Tracing Interpretation 010904”