

# Pinsa Romana MULTICEREAL

## TECHNICAL DATA SHEET

Professional product for the realization of the original Pinsa dough.

Pinsa Romana MULTICEREAL guarantees a greater absorption of water compared to normal flours and is particularly suitable for long rising (24-120 hours) dough and direct cooking on a refractory ground.

**INGREDIENTS:** (in descending order by concentration)

**Wheat** "0" flour, dried **Wheat** sourdough, rice flour, whole flour Tipe2 **Rye**, linseed, sunflower seed, pumpkin seeds, **Barley** flour, **Oat** flour, malt flour **Barley**, **Soy** flour. It may contain traces of **MUSTARD**.

**All ingredients are 100% Vegan source. No animal source ingredient is used.**

**HS CODE:** 1901.20.00 - Mixes and doughs for the preparation of bakers' wares of heading 1905...

**ORIGIN:** Italy

### Nutrition Facts – Extended table

Average values per 100 gr

	Value	U.M.	Method
Moisture	14,5 %	% max	Rapporti Istisan 96/34
Proteins	16,9	g/100g	D.M. 23/07/94
Carbohydrates	64,0	g/100g	Rapporti Istisan 96/34
Sugars	0,5	g/100g	Rapporti Istisan 96/34
Total fats	1,3	g/100g	AOAC 996.06
saturated fats	0,3	g/100g	AOAC 996.06
Dietary Fibers	2,0	g/100g	Rapporti Istisan 96/34
Sodium	0,005	g/100g	EPA 3051A – EPA 6010C
Cholesterol	<0,005	mg/100g	AOAC 994,10
Calcium	0,033	g/100g	EPA 3051A – EPA 6010C
Iron	0,001	g/100g	EPA 3051A – EPA 6010C
Vit. A	<0,001	mg/100g	HPLC
Vit. C	<0,5	mg/100g	HPLC

### Technical parameters

	Value	U.M.	Standard
Calories	341	Kcal/100g	Reg. EU 1169/2011
Ashes	0,62%	%	-
Falling number	382	sec	320 sec MIN
Absorption	58,00 %	%	55,00 % MIN
Stability	27 min	minuti	18 min, MIN

### Microbiological Analysis

	Value	U.M.	Standard
Mycetes	<10 <sup>5</sup> ufc/g	ufc/g	<10 <sup>5</sup> ufc/g
Coliforms Bact.	<10 <sup>3</sup> ufc/g	ufc/g	<10 <sup>3</sup> ufc/g
Fecal Coliforms	<100 ufc/g	ufc/g	<100 ufc/g
Total plate count	<10 <sup>5</sup> ufc/g	ufc/g	<10 <sup>5</sup> ufc/g

### FOOD ALLERGENS NOTICE- according to labelling regulation EC 1169/2011

Contains: - wheat  
- Soy

May contains traces of : - Mustard

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DI MARCO CORRADO SRL

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**QUALITY ASSURANCE:**

The flour contains no artificial additives, colourings, sweeteners or preservatives of any kind whatsoever. Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements (Reg. CE 852/2004)

**PACKAGING AND STORAGE :**

Valve paper bags. The product should be kept in a cool, dry, ventilated place; packages should not be in direct contact with walls or floors.

**SHELF LIFE:**

6 months since production. Batch nr. and best before date are printed on bag side

**USAGE:**

Mix with water, salt, oil and yeast; use the dough to produce pizza crusts. Any different use cannot guarantee the product characteristics.  
For specific details for each type of processing require the specific dough protocol.

**NET WEIGHT :**

Kg 25,00 (*The weigh may vary due to humidity loss*)

**NON-GMO DECLARATION:**

Here we confirm that the products manufactured in our company and delivered to your company are produced in accordance to the new EU regulations\* for labelling, authorization and traceability of genetically modified food - and feed - and do not require labelling.

Di Marco company neither produces (or produced in the past) any product on the basis of genetically modified raw materials nor that any kind of genetic modification takes place in our production process.

*\* Regulation EC n°1829/2003 of the European Parliament and of the Council of 22<sup>th</sup> of September 2003 (genetically modified food and feed) and regulation EC n°1830/2003 of the European Parliament and of the Council of 22<sup>th</sup> of September 2003 (traceability and labelling of gmo).*

**CHEMICAL RESIDUALS AND MICOTOXIN :**

The products manufactured in our company and delivered to your company are produced in accordance to the EU regulations n. 396/05 (as amended and supplemented) as ps per phytochemical residual levels, and regarding the levels of mycotoxins (reg. EU 1881/06 and following).