

# Wheatgluten Italy org 25kg

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## FINISHED PRODUCT SPECIFICATION

Brand name Wheatgluten Italy organic 25kg  
GN-Code  
Recipe code 11032  
Recipe Version 1  
EAN-code HE 8718976001236  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Wheatgluten Italy org 25kg\_

### Ingredient Declaration

Wheat flour\*

### Nutritional information

	<u>100 g</u>
Energy	1732 kJ
	408 kcal
Proteins	80.0 g
Carbohydrates	7.7 g
- Sugars	3.4 g
Fat	1.9 g
- Saturated	0.3 g
Fibre	1.0 g
Sodium	0.029 g
Moisture	8.0 g
Salt	0.073 g

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## PROPERTIES

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## Allergens and products thereof (+ = present, - = absent, ? = possible cross)

01 : Cereals containing gluten	+
* wheat	+
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	-
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond ( Amygdalus communis L )	-
* hazelnut ( Corylus avellana )	-
* walnut ( Juglans regia )	-
* cashew ( Anacardium occidentale )	-
* pecan nut ( Carya illinoiesis )	-
* brazil nut ( Bertholetia excelsa )	-
* pistachio nut ( Pistacia vera )	-
* macadamia nut ( Macadamia terifolia )	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

## SKAL

SKAL code present -

## Production

Additives No additives  
Process Wheat flour and water are mixed and homogenised. A centrifuge separates the starch and gluten. The gluten are dried and milled in a sifter mill till parts smaller than 0,2 mm.

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## Sensorial properties

Smell	Productspecific
Color	Light -yellowish
Taste	Productspecific
Appearance	Fine powder App. 2,0% > 0,200 mm / App. 98,0% < 0,200 mm

## Country of origin

Country of origin	IT
Country of agricultural origin	IT

## Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at Do It, if not supplied by supplier	24 months after production

## Packaging information

	<b>kg</b>
Packing/layer	3
Layers per pallet	0
amount per pallet	50
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Multiply paper bag
Drained weight /kg	
Latin name	Triticum durum
TARIC code	11090000

## Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%)	1
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	6.0
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	
FFA	
Stones	
Count /100 g	
Germination	
Dioxins	
Solids content	
Water activity(Aw)	
Dry matter(%)	
°Brix	
Foreign Matters	
S02(naturally exists)	
Peak viscosity	
Viscosity after ... min at 95°C	
Viscosity (at ... °C)	
Refraction in %	
Alcohol by volume	
Sugar ratio	
Acidity (ratio)	
Depigmentation	
Drained weight	
Sieve residue	Max 2% > 200 um
Rot	
Peels/Skin pieces	
Particle size < 200 US mesh	
Vanillin content(%)	
Cholesterol	
Cocoa content	
Flowing boundary (Casson 40 ° C)	
Melting point (°C)	
B-hydroxy butyric acid	
Lactic acid	
Succinic acid	
Solubility (sediment)	
Insolubles material	
Invert sugar	

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## ICUMSA

Ash content  
Alcohol by volume  
Specific gravity l/kg  
Diced pieces with skin particles  
Granulometry  
Dark grains  
Swelling index  
Torned Fruits  
Cherry stones  
Size  
Foreign material stuck to the pieces (leaves, straw, pip particles)  
Total dry extract  
Sugar free dry extract  
Salt content  
Total fat content  
Amount of shells%  
Admixture of other grains/pulses shrivelled, overdried or undeveloped  
Mudballs  
Dextrose value (DE)  
Gelatinize period  
Immature seeds  
Foreign seeds  
Discolorisation  
Sieve analysis %> 3.0 mm  
Sieve analysis %< 1.0 mm  
Impurity  
Kernels  
Unpopped kernels  
Expansion rate

## Microbiological properties

	Target	Max
Total plate count (cfu/g)	<10.000	
Yeast (cfu/g)	<500	
Moulds (cfu/g)	< 500	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	Absent	
Coliform (cfu/g)	<10	
Enterobacteriaceae (cfu/g)		
Clostridium Perfringens (cfu/g)		
Bacillus Cereus(cfu/g)	< 100	
Staphylococcus aureus(cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobe Spores(cfu/g)		

## Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

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## Certified

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EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	Ecocert
Kosher	Yes
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

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## Disclaimer

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All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.