

MOLINO A. COLOMBO	DATA SHEET SOFT WHEAT FLOUR TYPE 00 OPERA
EMISSION 18/02/2026	ST01065 REV. 00 DEL 18/02/2026



PRODUCT NAME:
Soft wheat flour type 00 OPERA
PRODUCT CODE: 01065 (12,5Kg)

PRODUCT DESCRIPTION

Flour obtained from the milling and subsequent sifting of a blend of carefully selected, ungerminated and free of all impurities soft grains of American and European origin.

Soft wheat flour type 00 OPERA was created with Giovanna Chen and is suitable in all aspects for human food use and complies with current Italian food regulations.

DESTINATION AND USE

Flour specifically for the production of baked goods with long leavening (20 hours). The dough is characterized by ductility and tightness during rising. Particularly suitable for the production of true Milanese Panettone.

ORGANOLEPTIC FEATURES

The product soft wheat flour type 00 OPERA has a pulverulent appearance, white in color, free of unpleasant odors of any kind, and free of alterations, adulteration or contamination by animal or plant pests.

CHEMICAL AND PHYSICAL FEATURES

DESCRIPTION	MEASURE UNIT	VALUE	ANALISYS METHOD
Humidity	%	<15.5	BUHLER METHOD
Ashes s.s.	%	<0.55	ISS1967
Proteins s.s.	%	>14	NIR
Moist Gluten	%	>37	ICC 106
Hagberg index	seconds	>360	ISO 3093

REOLOGICAL FEATURES

DESCRIPTION	MEASURE UNIT	VALUES	TOLLERANCE	ANALISYS METHOD
FLOURGRAM				ICC N115
Absorption H ₂ O (rif.14%Hu)	%	59	± 1 %	
Development time	minutes	6	± 2 minutes	
Stability	minutes	16	± 2 minut	
ALVEOGRAMMA				ISO 5530/4
W	E-4 joule	380/400	± 8 %	
P/L		0.45/0.65		

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MEDIUM NUTRITIONAL VALUES

Riferiti a 100g di farina

Energy value	1475 kJ- 352 kcal
Fats	1.1 g
di cui ac. grassi saturi	0.3 g
Carbohydrates	69 g
Of which sugars	0.5 g
Proteins	14 g
Salt	0 g

HYGENIC AND SANITARY FEATURES

DESCRIPTION	MEASURE UNIT	VALUES	ANALISYS METHOD
Total aerobic mesophilic bacterial load	u.f.c./g	<100000	UNI EN ISO 4833:2004
Molds	u.f.c./g	<1000	ISO 21527-2:2008
Yeasts	u.f.c./g	<1000	ISO 21527-2:2008
Total Enterobacteriaceae	u.f.c./g	<1500	ISO 21528-2:2004
E.Coli	u.f.c./g	<10	ISO 16649-2:2001
Salmonella	u.f.c./25g	absent	UNI EN ISO 6579:2008
- Heavy metals			
Cadmio (Cd)	ppb	within UE legal limits	AOAC 973.34 1974
Piombo (Pb)	ppb	< 200	AOAC 972.25 1976
-Micotossine			
Total Aflatoxins	ppb	within UE legal limits	AOAC 975.36 1988 A-E AOAC 994.08 1997 F-G
Aflatoxin B1	ppb	within UE legal limits	AOAC 975.36 1988 A-E AOAC 994.08 1997 F-G
Ochratoxin A	ppb	within UE legal limits	AOAC 991.44 1996
Don	ppb	within UE legal limits	MP/C/06 2006 rev 0
Zearalenone	ppb	within UE legal limits	AOAC 985.18 1988
Phytosanitary residues	ppb	within UE legal limits	UNI EN 12393-1-2-3:2009
Filth test	n° fragments/50g product	<25	DM 12/01/1999 GU n° 64 18/03/1999 All I

THE VALUES INDICATED AND WHATEVER IS REQUIRED BY LAW NOT SPECIFIED IN THIS DATA SHEET ARE GUARANTEED BY MOLINO COLOMBO ON THE SUPPLIED PRODUCT - NO CLAIMS WILL THEREFORE BE ACCEPTED ON POSITIVITIES FOUND ON FINISHED PRODUCTS.

PACKAGING

This product is marketed in sealed bags suitable for food use of 12.5 kg.

CONSERVATION AND STORAGE

This product should be stored at a temperature below 17°C, in a dry environment (relative humidity <65%) and away from heat and light, undamaged in its packaging.

For products delivered in pallets: REMOVE PROTECTIVE CELLOPHANE.

Goods must be consumed by the date indicated on the bag/ddt. Shelf life 12 months from production date.

ALLERGENS

Product that contains gluten. May contain soy, mustard and lupine.



Maestri di Farine

The information on this may be subject to change; in the event that specifications have not been stipulated and countersigned for acceptance by both parties, Molino Colombo srl reserves the right to issue new revision without notice.