



# GranEssere “whole wheat” GustoFibra N°3 flour

Cod. MPGEINFGF3

Scheda tecnica  
MOD 024  
REV 05  
10/03/25

## 1. Definition

Product obtained by milling soft wheat free of foreign substances and impurities.

## 2. Ingredients

Soft wheat.

## 3. Allergens and GMOs

Contains wheat gluten, may contain traces of soy and mustard. Does not contain GMOs.

## 4. Contaminants

Compliant with Regulation (EU) 2023/915 and Regulation (EU) 2024/1022.

## 5. Shelf-life, conservation and production batch

Shelf-life from production: 6 months. Store in a cool, ventilated, dry and clean place. The minimum shelf life and the batch number are shown on the side of the packaging, or on the transport document for loose products.

## 6. Organoleptic characteristics

**Aroma:** Characteristic of a fresh product, with the absence of unpleasant odours, mould, rancidity or smells caused by the presence of poisonous seeds.

**Colour:** Uniform dark white, free from abnormal colouring, with the presence of bran fragments.

**Consistency:** Soft to the touch, it should not be packed or lumpy.

## 7. Chemical-physical characteristics

Humidity max. [%]	14.50	Energy W [E-4 J]	280 - 300 (<200 µm)
Ash count [% s.s.]	1.30 – 1.70	Elasticity P/L	--
Dry gluten min. [%]	12.0	Falling number min. [s]	310 (<200 µm)
Protein min. [% s.s.]	12.6	Farinograph stability min. [min.]	12
Granulometry	0.5% >1000 µm	Farinograph absorption [%]	59
	8% 500-1000 µm	Extensograph min [UB]	--
	86% <200 µm	[mm]	--

## 8. Microbiological characteristics

TBC	< 100.000CFU/g	Staphylococci	< 10 CFU /g
E. coli	< 10 CFU /g	Moulds	< 1000 UFC/g
Total coliforms	< 100 CFU /g	Yeasts	< 1000 CFU /g
Salmonella	Absent/25 g	Filth test	< 25 fragments/ 50 g
			No hair / 50 g
			Foreign bodies absent/ 50g

## 9. Average nutritional content per 100 g of product

Energy	1465 kJ – 346 kcal	*The salt content is due exclusively to the natural presence of sodium
Fats	2.1 g	
Of which saturated	0.5 g	
Carbohydrates	65.2 g	
Of which sugars	1.1 g	
Fibre	8.1 g	
Proteins	12.6 g	
Salt*	0.003 g	

Indicative data, not binding, and linked to qualitative variations of the harvest. Date of preparation 10/03/25

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