



MANILDRA GROUP OF COMPANIES

Postal Address: Manildra Group Head Office: PO Box 72 Gladesville NSW 1675
Phone: 02 9879 9800 Fax: 02 9879 5579 Email: manildra@manildra.com.au

PRODUCT DATA SHEET

DOC No: FL – PDS – 1121

REVISION No: 1.0.C

ISSUE DATE: 31/08/2023

PRODUCT:

PIZZA FLOUR - TIPO OO (MULINO PERFETTO)

DESCRIPTION:

Flour milled from highest quality wheat ideal for making pizzas and pasta.

USE:

Baking applications.

SAP CODE:

100120

TYPICAL ANALYSIS

PROTEIN (as is) %:	11.1 – 12.1
MOISTURE %:	14.0 max
ASH (as is) %:	0.53 – 0.60
WATER ABSORPTION %:	61 - 68
DEVELOPMENT TIME (mins)	5.0 – 8.0
FALLING NUMBER:	250 sec min
EXTENSOGRAPH:	H250 – 500BU
45" min pull:	E20 - 25
STABILITY:	10.0 mins min
PEAK TIME:	5.0 mins min

MICROBIOLOGICAL

TOTAL PLATE COUNT:	50000 cfu/g max
YEAST & MOULD:	2000 cfu/g max
E. COLI.	Not detected in 0.1g
SALMONELLA:	Not detected in 25g

NUTRITIONAL (Quantity / 100g)

ENERGY kJ:	1460	CARBOHYDRATE:	72.2 g
ENERGY Cals:	349	Sugars:	1.9 g
PROTEIN:	11.6 g	DIETARY FIBRE:	3.5 g
FAT, Total:	1.6 g	SODIUM:	1 mg
Saturated:	0.2 g	POTASSIUM:	150 mg
Trans:	<0.1 g		

PACKAGING:

12.5kg bags

**MINIMUM DURABLE
LIFE:**

12 months minimum
under correct conditions
Store in cool, dry place.

Effective stock rotation
systems are advised to
provide optimum product
performance

Extensive QA/QC
testing is performed
on all product prior to
release.

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.



MANILDRA GROUP OF COMPANIES

Postal Address: Manildra Group Head Office: PO Box 72 Gladesville NSW 1675
Phone: 02 9879 9800 Fax: 02 9879 5579 Email: manildra@manildra.com.au

PRODUCT DATA SHEET

DOC No: FL – PDS – 1121

REVISION No: 1.0.C

ISSUE DATE: 31/08/2023

**PRODUCT: PIZZA FLOUR - TIPO OO
(MULINO PERFETTO)**

SUPPLEMENTARY INFORMATION

ALLERGEN INFORMATION (As per FSANZ guidelines)

ALLERGEN	PRESENT	ABSENT
Wheat (including its hybridised strain) irrespective of whether it contains gluten except (a) the wheat or its hybridised strain that is present in beer or spirits; (b) glucose syrups that are made from wheat starch and that (1) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable and; (2) have a gluten content that does not exceed 20mg/kg or (C) alcohol distilled from wheat; and gluten if gluten is present	✓	
Cereals (including hybridised strains thereof) if they contain gluten: barley, oats & rye. Except the cereal or its hybridised strain that is present in beer or spirits		✓
Crustacea		✓
Egg		✓
Fish except isinglass derived from swim bladders and used as a clarifying agent in beer or wine		✓
Lupin		✓
Milk except alcohol distilled from whey		✓
Peanut		✓
Mollusc		✓
Sesame seed		✓
Soybean except (a) soybean oil that has been degummed, neutralised, bleached and deodorised; (b) soybean derivatives that are tocopherol or phytosterol		✓
Tree nuts, specify (almond, Brazil nut, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, or walnut)		✓
Added sulphite in concentrations of 10mg/kg or more		✓

Ingredients:	Wheat flour.
Contains:	wheat, gluten.
May be present:	N/A
Dietary:	Suitable for Vegans, Lacto Vegetarians & Lacto-Ovo Vegetarians
Certifications:	ISO 9001, HACCP, SQF, Kosher & Halal
Date Coding:	DATE, BATCH No, PACKER No, BEST BEFORE DATE, BAG No,
GMO Status:	This product can be declared as GMO free.
Country of origin:	Product of Australia (100% Australian)

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.



MANILDRA GROUP OF COMPANIES

Postal Address: Manildra Group Head Office: PO Box 72 Gladesville NSW 1675
Phone: 02 9879 9800 Fax: 02 9879 5579 Email: manildra@manildra.com.au

PRODUCT DATA SHEET

DOC No: FL – PDS – 1121

REVISION No: 1.0.C

ISSUE DATE: 31/08/2023

**PRODUCT: PIZZA FLOUR - TIPO OO
(MULINO PERFETTO)**

PRODUCT SAFETY DATA

Metal detection:	3.0mm SS 2.5mm Fe 3.0mm non-Fe
Magnetic separation:	10,000 gauss
Sieve:	2mm

AUTHORISED FOR ISSUE:

DATE: 31/08/2023

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.

Information contained in this technical bulletin is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of these products.