Sacchetto PRODUCTS FROM WHEAT

TECHNICAL SHEET

Wheat Starch (Gluten Free)

Description of product
White light powder, insoluble in fresh water, having a neutral taste and flavour. It is extracted from selected wheats by mechanical action pure water. A specific refining process allows to obtain a quantity of gluten lower than 20 ppm. The drying process is made maintaining inalterable the product characteristics.

Geographical Origin
The raw materials Wheat and/or Wheat Flour come from the following countries: Italy, France, Romania, Hungary, Croatia, Slovakia, Germany. The percentage varies from batch to batch and depends on commercial availability. The production process is totally carried out at the Lagnasco (CN) in Italy. The raw materials are TENDER WHEAT (Triticum Aestivum) and WHEAT FLOUR.

The product is available:
. in big-bag 900 or 1.050 Kg. kg; the pallets 100 x 120 cm.;
. in 25 kg multiple paper bags; the pallets 100 x 120 cm. ore 80 x 120 cm.
All pallets with products destined to human consumption have a polyethylene wrapping.

Tariff Heading
11081100

Producer Code
828825: Wheat Starch (Gluten Free) in 25kg paper bags
8288BB: Wheat Starch (Gluten Free) in bigbags

Storage
Keep product in a dry and cool place, at room temperature, in its sealed packaging.

Transport
by dry, clean and odourlesstrucks with a waterproof cover.

Intended use
Food

Date of minimum durability
3 (three) years from the date of production, under the conditions described in “storage”

Product Specification

	Value guaranteed	Method	CoA
Chemical-Physical Parameter			
Moisture	13,0 % max	IR	X
pH	5,0 – 7,0	20% sol.	X
Ashes	0,25 % d.s. max	IR	X
Proteins (N*5,7)	0,35 % d.s. max	IR	X
Gluten	20 ppm max	Elisa	X*
*Report of external lab			
Caratteristiche microbiologiche			
Bacterial Total Aerobic Count (CFU/g.)	10.000 max	3M Petrifilm	X
Enterobacteria (CFU/g.)	10 max	3M Petrifilm	X
Moulds (CFU/g.)	500 max	3M Petrifilm	X
Yeasts (CFU/g.)	100 max	3M Petrifilm	X

HACCP Declaration
This product is manufactured in conformity to the EU Regulation 852/2004 on the food hygiene.

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Nutritional Information

Parameter	Medium value on 100 g
Moisture	12,0
Energy (kj)	1452
Energy (kcal)	347
Proteins	0,20
Carbohydrates	85,80
Of which sugars	*<0,1*
Fat	0,30
Of which satured	*0,15*
Fiber	1,5
Salt	0,02
Ashes	0,20

Allergens Chart

Allergens	Present in the product		Present on the production line		Present on site		Cross contamination risk in the product	
	YES	NO	YES	NO	YES	NO	YES	NO
Cereals containing gluten (*) and products thereof		X[2]	X		X			X
Crustaceans and crustaceans based products		X		X		X		X
Eggs and egg-based		X		X		X		X
Fish and fish products		X		X		X		X
Peanuts and peanut products		X		X		X		X
Soy and soy products		X		X		X	X[1]	
Milk and milk-based products (including lactose)		X		X		X		X
Nuts (**) and products thereof		X		X		X		X
Celery and celery-based products		X		X		X		X
Mustard and mustard-based products		X		X		X	X[1]	
Sesame seeds and products made from sesame seeds		X		X		X		X
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / litre expressed as SO2		X		X	X			X
Lupine and lupine-based products		X		X		X		X
Molluscs and molluscs based products		X		X		X		X
(*): Wheat, rye, barley, oats, spelled, kamut or their hybridised strains								
(**): Almond (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Junglans director), cashew (Anacardium occidentale), pecan [Carya illinoiesis (Wangehn) K.Koch], brazil nuts (Brazil nut), pistachio (Pistacia vera), Queensland nuts (macadamia ternifolia)								

[1]Sacchetto SPA purchases wheat in compliance with standard allergens specifications but it is not possible to monitor storage and transport of all wheat suppliers, therefore we cannot exclude a risk of accidental soy and/or mustard contamination in our raw material.

[2]Gluten content below than 20ppm

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GMO Declaration

- ✓ Don't contain Genetically Modified Organisms, DNA or proteins Genetically Modified;
- ✓ Don't result from Genetically Modified Organisms or raw material Genetically Modified;
- ✓ The tolerance threshold for accidental or technically unavoidable contamination doesn't exceed 0,9% limit;
- ✓ Don't require a specific labelling under EU regulation 1829/2003 or 1830/2003 of 22 September 2003..

Contaminats declaration

We guarantee that every batch is conforming to the EU Reg. 1881/06 for the presence of heavy metals residual (Pb, Cd) and micotoxins.

We guarantee that every batch is conforming to the EU Reg. 396/05 for the presence of pesticides residual

Regarding the contaminants above mentioned we perform in external laboratory at least 2 analysis on 2 batches of WHEAT NATIVE STARCH.

We declare that our products are not treated with radiation.

Certification

The product is certified Kosher and Halal.