



Harina Fina Mejorada Balmaceda

The Fine Improved Balmaceda flour is composed of wheat flour, vitamin (according to R.S.A. N^o 350), peroxide of benzoyl (40 mg/kg max), ascorbic acid, azodicarbonamide, alpha amylases and xylanases enzymes.

It is formulated for the elaboration of bakery products requiring long fermentation periods.

- Uses: Flat bread (marraqueta, flauta, chocoso, bocado de dama, peti pan)

Organoleptic Properties	
Appearance	Fine powder, loose and dry. Free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	From White to slightly yellow
Taste/Odor	Flour typical taste and aroma. Free from rancid, sour or bitter taste.

Allergen Information	
Allergen	It contains gluten (wheat-based product).
Sensitive Group	Celiacs, children under 6 months and elderly with a depressed immune system.

Physical-Chemical Properties		
Humidity	15%	Max
Ashes	0.560 – 0.600%	
Color	3.0 – 3.5	Max
Damaged Starch	6.5 – 8.0% AACC	
Wet Gluten	27.0 - 28.0%	
Dry Gluten	9.0 – 9.5%	
Falling Number	250 Second	Min
Heavy Metals		
Arsenic	0.5 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.5 mg/kg	Max
Cadmium	0.5 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max

Rheological Properties	
ALVEOGRAPH	
Force (W) 10 ⁻⁴ Joules	260 – 280
P/L Ratio	1.2 – 1.7
FARINOGRAPH	
Absorption (%)	58.0 – 60.4
Peak time (min)	3.0 – 4.0
Stability (min)	4.0 – 7.0
Mixing Tolerance (min)	40 – 80

Microbiological Properties		
	m	M
Mold UFC/g	1.000	10.000
Yeast UFC/g	500	5.000
Salmonella in 50g UFC/g	0	-
Mycotoxins		
Total Aflatoxins (ppb)	5	Max
Zearalenone (ppb)	200	Max
Ochratoxin (ppb)	5	Max
Deoxynivalenol (ppb)	750	Max

Nutrition Facts	
	100 g
Energy (kCal)	340
Protein (g)	12
Total Fat (g)	1.5
Total Carbohydrate (g)	69.7
Total Sugars (g)	2.2
Total Fiber (g)	2.5
Sodium (mg)	≤ 35

Packing and Storage	
Packing	Polypropylene bags, Kraft paper or bulk truck.
Packing (Weight)	Bags 25 kg Net weight. Bulk 15.000 or 20.000 kg net weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity), with regular inspections and product rotation.
Shelf life	120 days