



Harina Super Fina Balmaceda

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

This kind of flour is distinguished by its white color, with good performance during the fermentation process. It is also suitable for pastry products and household use.

- Uses: French bread, puffed pastry, refrigerated and frozen doughs, sauces.

Organoleptic Properties	
Appearance	Fine powder, loose and dry. Free from foreign matter, molds and insects in any of its evolutionary states, 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	0.400 – 0.500%		
Color	0.0 – 1.0	Max	
Damaged Starch	7.0 – 9.0% AACC		
Wet Gluten	24.0 - 26.0%		
Dry Gluten	8.0 – 8.7%		
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	220 – 260
P/L Ratio	1.3 – 1.8
FARINOGRAPH	
Absorption (%)	59.0 – 61.0
Peak time (min)	2.0 – 3.0
Stability (min)	3.0 – 5.0
Mixing Tolerance (min)	60 -100

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