



### 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.

| <b>Organoleptic Properties</b> |   |
|--------------------------------|---|
| 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.  |

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

| <b>Physical-Chemical Properties</b> |                 |     |
|-------------------------------------|-----------------|-----|
| 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 |

| <b>Rheological Properties</b>     |             |
|-----------------------------------|-------------|
| ALVEOGRAPH                        |             |
| Force (W) 10 <sup>-4</sup> 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     |

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

| <b>Nutrition Facts</b> |       |
|------------------------|-------|
|                        | 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  |

| <b>Packing and Storage</b> |   |
|----------------------------|---|
| 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  |