



Harina Fuerte Especial Balmaceda

This Balmaceda Strong Special flour is composed by more than 70% of imported strong wheats (CWRS, HRW, CPSR) also containing Vitamins (according to R.S.A. N ° 350), peroxide of benzoyl (40 mg/kg max), ascorbic acid, azodicarbonamide, alpha amylases and xylanases enzymes.

It is used for products that require high volume and fermentation tolerance. Ideal use in industrial processes due to its good dough consistency (viscosity and elasticity) and its higher water absorption level.

- Uses: Large format pans, multi grain breads, pizza doughs, pre-cooked and frozen breads.

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	0.600%	
Color	2.5 – 3.0	Max
Damaged Starch	5.0 – 7.00% AACC	
Wet Gluten	31.0 - 34.0%	
Gluten seco – Dry Gluten	10.3 – 11.5.7%	
Falling Number	350 - 400 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	320 – 400
P/L Ratio	0.9 – 1.4
FARINOGRAPH	
Absorption (%)	60. – 62.0
Peak time (min)	5.0 – 8.0
Stability (min)	8.0 – 15.0
Mixing Tolerance (min)	0 - 40

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