



Harina Integral

It is an integral product made from the grinding of wheat grains of *Triticum aestivum sp. Vulgare species*, which are subject to a previous separation of impurities. It contains the whole grain, that is to say bran, germ and starch. Our raw material is subjected to a microbicide treatment to guarantee its safety.

It is used as main supply in the elaboration of fiber-rich bakery products.

- Industrial Use: Pan, hamburger, flat and rustics breads

Organoleptic Properties	
Appearance	Crushed wheat containing all parts of the grain, bran, germ and starch. Free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	Light Brown with white spots
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	1.50	Max
Wet Gluten	23.0 - 26.0%	
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

Grading	
Mesh 1110 μ (20 GG)	7.0 – 14.0 %
Mesh 684 μ (32 GG)	14.0 – 20.0 %
Mesh 330 μ (60 GG)	6.0 – 10.0 %
Mesh 140 μ (7xx)	5.0 – 12.0 %
Ground	45 - 60 %

Microbiological Properties		
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)	288
Protein (g)	13.6
Total Fat (g)	2.5
Total Carbohydrate (g)	53.2
Total Sugars (g)	3.8
Total Fiber (g)	15.5
Sodium (mg)	≤ 35

Packing and Storage	
Packing	Polypropylene bags, Kraft paper
Packing (Weight)	25 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