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TECHNICAL CARD OF CHURROS FLOUR “Mi churrería”

C.I.F. B47449848

Sanitary register: 40.053368/VA

Specifications and applications: flour with a high quantity of gluten in order to make fine churros.

Ingredients: pure wheat flour.

Characteristics:

- Cinders: under 0.65% over dry substance.
- Gluten: not under 5.5%.
- Acidity of the fat: maximum 50%, in potassium milligrams.
- Appearance: smooth to the touch, white colour.
- Humidity: under 15%.

Microbiological characteristics:

- Recount of colonies aerobic mesofilas (31 degree centigrade + - 1 degree centigrade). Maximum $1 \cdot 10^6$ g.
- Recount of mohos, maximum $1 \cdot 10^4$ g.
- Escherichia coli, maximum 25 g.
- Salmonella, absence 25g.

Packing: in bags of 25 Kg.

Storage: it should be conserve in a fresh and dry atmosphere and right hygienic conditions.

Consume: best before six months from the making date.

Normative: According to the RTS (flour sanitary technical rules). RD 1286/1984