TECHNICHAL FORM

Flour Type: **0 SPIGA**
From the grinding of soft wheat coming from UE

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 260 / 280	A: ≥ 56	Humidity:	< 15,5% Max
P/L : 0,45 / 0,55	B: 2,6' – 6'	Ashes:	< 0,65% Max
	CD: > 7'	Gluten t.q:	≥ 9%
		Falling Number:	> 300
		Protein:	> 12%

Dati Filth Test:	
number of fragments of bugs for 50 grams:	< 50
number of hair of rodent for 50 grams:	Absent

Bacteriological Analysis:	
Total Bacteria Count UFC/g:	< 50.000
Total Coliforms U.F.C./g	< 100
Escherichia Coli U.F.C./g	< 10
Moulds and Yeasts U.F.C/g	< 1.000

Contaminating Agents:	
Mycotoxins:	
Aflatoxins B1	µ/kg < 2,0
Aflatoxins (B1B2G1G2)	µ/kg < 4,0
Ochratoxin A	µ/kg < 3,0
Deossivalenolo	µ/kg < 750
Zearalenone	µ/kg < 75
Fumonisin B1 B2	µ/kg < 1000 (23)
Metals:	
Mercury	mg/kg < 0,50
Lead	mg/kg. < 0,20
Cadmium	mg/kg. < 0,10
Arsenic	mg/kg. < 0,20

Pesticides:	
Pyrethroid:	< LQ
Organophosphate:	< LQ
Organochlorine	< LQ

Nutritional values for 100 g:	
Energy (Kj/Kcal)	1.462/345
Fat	1,5 g
of which saturated fatty acids	0,3 g
Carbohydrates	69 g
Of which sugar	2 g
Fibers	3,2 g
Protein	12,2 g
Salt	0 g

Ingredients:	Soft wheat flour type "0"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for bread.

18 February 2020 Signature: .....

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