



**TECHNICAL FORM**

**Flour Type: 00 VIOLA**

From the grinding of soft wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 320 / 360 P/L : 0,55 / 0,65</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 57 B: 4' – 6' CD: ≥ 13'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: &lt; 15,5% Max Ashes: &lt; 0,55% Max Gluten t.q: ≥ 10,5% Falling Number: &gt; 300 Protein: &gt; 13%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: &lt; 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>Total Bacteria Count UFC/g: &lt; 50.000 Total Coliforms U.F.C./g: &lt; 100 Escherichia Coli U.F.C./g: &lt; 10 Moulds and Yeasts U.F.C./g: &lt; 1.000</p>
<p><u>Contaminating Agents:</u></p> <p><u>Mycotoxins:</u> Aflatoxins B1 μ/kg &lt; 2,0 Aflatoxins (B1B2G1G2) μ/kg &lt; 4,0 Ochratoxin A μ/kg &lt; 3,0 Deossivalenolo μ/kg &lt; 750 Zearalenone μ/kg &lt; 75 Fumonisin B1 B2 μ/kg &lt; 1000 (23)</p> <p><u>Metals:</u> Mercury mg/kg &lt; 0,50 Lead mg/kg &lt; 0,20 Cadmium mg/kg &lt; 0,10 Arsenic mg/kg &lt; 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: &lt; LQ Organophosphate: &lt; LQ Organochlorine &lt; LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.456/343 Fat 1,4 g of which saturated fatty acids 0,37 g Carbohydrates 68,4 g Of which sugar 1,22 g Protein 13,1 g Fibers 2,3 g Salt 0 g</p>
<p><u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:</p>	<p>Soft wheat flour type "00" Identified by the date on the pack 9 months from the grinding. Gluten Keep in a cool dry place. Bulk and paper packaging for food. Product for bread.</p>	

14 dicembre 2017

Signature: .....



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