TECHNICHAL FORM

Flour Type: **00 PANDORO**
From the grinding of soft wheat coming from NORTH AMERICA and UE

Alveographs Data:	Brabender Data:	Chemical Data:
W : 440 / 470	A: ≥ 60	Humidity: < 15,5% Max
P/L : 0,55 / 0,65	B: 7' – 9'	Ashes: < 0,55% Max
	CD: ≥ 20'	Gluten t.q: ≥ 14%
		Falling Number: > 300
		Protein: >15,5%

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)	1.448/341
Fat	1,4 g
of which saturated fatty acids	0,3 g
Carbohydrates	66,2 g
Of which sugar	2,0 g
Protein	14,4 g
Fibers	3,2 g
Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pastry.

28 Maggio 2019 Signature: .....

Molino Pasini S.p.A.
Via Buscoldo, 27 – 46010 Cesole (MN) Italia
Tel: +39 0376 969015 – Fax +39 0376 969274
www.molinopasini.com – info@molinopasini.com
P.I.e codice fiscale 00137190203
Capitale Sociale €. 2.000.000 i.v