



TECHNICAL FORM

Flour Type: **INTEGRALE ORO**
From the grinding of soft wheat coming from UE

<u>Alveographs Data:</u> W: N.D. P/L: N.D.	<u>Brabender Data:</u> A: N.D. B: N.D. CD: N.D.	<u>Chemical Data:</u> Humidity: < 15,5% Max Ashes: 1,30 – 1,70% Gluten t.q: > 11,5% Cellulose s.s < 1,60% Falling Number: > 290 Protein: > 14%
<u>Dati Filth Test:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent		<u>Bacteriological Analysis:</u> 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
<u>Contaminating Agents:</u> <u>Mycotoxins:</u> 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) <u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20		<u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ <u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.409/333 Fat 2,2 g of which saturated fatty acids 0,6 g Carbohydrates 59,4 g Of which sugar 1,77 g Protein 14,3 g Fibers 9,3 g Salt 0 g
<u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:	Soft whole wheat flour Identified by the date on the pack 9 months from the grinding. Gluten (it may contain soy) Keep in a cool dry place. Bulk and paper packaging for food. Product for bread.	

17 February 2020

Signature:



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