



TECHNICAL FORM

Flour Type: 00 FROLLA

From the grinding of soft wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 100 / 120 P/L : 0,38 / 0,42</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 55 B: 4' – 5' CD: ≥ 3'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: < 0,55% Max Gluten t.q: ≥ 7% Falling Number: > 250 Protein: > 10,5%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>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</p>
<p><u>Contaminating Agents:</u></p> <p>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)</p> <p><u>Metals:</u></p> <p>Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20</p>		<p><u>Mycotoxins:</u></p> <p><u>Pesticides:</u></p> <p>Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.451/342 Fat 1,2 g of which saturated fatty acids 0,2g Carbohydrates 70,4 g Of which sugar 2,1 g Fibers 3,0 g Protein 10,9 g Salt 0 g</p>
<p><u>Ingredients:</u> <u>Batch:</u> <u>Expiry date:</u> <u>Allergen:</u> <u>Storage:</u> <u>Transport:</u> <u>Used:</u></p>	<p>Soft wheat flour type "00" 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 pastry.</p>	

18 February 2020

Signature:



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