



**TECHNICAL FORM**

**Flour Type: 00 LIEVITATI**  
From the grinding of soft wheat coming from UE

<u>Alveographs Data:</u>  W : 350 / 370 P/L : 0,48 / 0,50	<u>Brabender Data:</u>  A: ≥ 58 B: 7' – 8' CD: ≥18'	<u>Chemical Data:</u>  Humidity: < 15,5% Max Ashes: < 0,55% Max Gluten t.q: ≥ 12% Falling Number: > 300 Protein: > 13%	
<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> 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)  <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) 1.456/348 Fat 1,4 g of which saturated fatty acids 0,4 g Carbohydrates 68,2 g Of which sugar 1,6 g Protein 13,6 g Fibers 2,2 g Salt 0 g	
Ingredients: Batch:  Expiry date: Allergen: Storage: Transport: Used:	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.		

18 February 2020

Signature: .....



**Molino Pasini S.p.A.**  
Via Buscoldo, 27 bis - 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.