



**TECHNICAL FORM**

Flour Type: **00 BLU**  
From the grinding of wheat coming from EU

<p><u>Alveographs Data:</u></p> <p>W: 200/ 220 P/L: 0,45/ 0,55</p>	<p><u>Brabender Data:</u></p> <p>A: <math>\geq 55</math> B: 4'-5' CD: <math>\geq 3'</math></p>	<p><u>Chemical Data:</u></p> <p>Humidity: &lt; 15,5% max Ashes: &lt; 0,55 % max Gluten t.q. <math>\geq 7,5\%</math> Falling number: &gt; 250 % Protein: &gt; 10,5%</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 U.F.C./g: &lt; 50,000 Total coliforms U.F.C./g: &lt;100 Escherichia Coli U.F.C./g: &lt;10 Molds and yeasts U.F.C./g: &lt;1,000</p>
<p><u>Contaminating Agents:</u></p> <p>Mycotoxins:</p> <p>Aflatoxins B1 <math>\mu\text{kg} &lt; 2,0</math> Aflatoxins (B1B2G1G2) <math>\mu\text{kg} &lt; 4,0</math> Ochratoxin A <math>\mu\text{kg} &lt; 3,0</math> Deossivalenolo <math>\mu\text{kg} &lt; 750</math> Zearalenone <math>\mu\text{kg} &lt; 75</math> Fumonisin B1 B2 <math>\mu\text{kg} &lt; 1000</math> <sup>(23)</sup></p> <p><u>Metals:</u></p> <p>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) 1.451/342 Fat 1,2 g of which saturated fatty acids 0,2 g Carbohydrates 70,4 g Of which sugar 2,1 g Fibers 3,0 g Protein 10,3 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 pizza.</p>	

24 febbraio 2020

Signature: .....

