



TECHNICAL FORM

Flour type: 00 VERDE
From the grinding of soft wheat EU origin

<u>Alveographs Data:</u> W : 280 / 310 P/L : 0,50 / 0,60	<u>Brabender Data:</u> A: ≥ 56 B: 2' – 3' CD: ≥ 8'	<u>Chemical Data:</u> Humidity: < 15,5% Max Ashes: < 0,5% Max Dry Gluten: ≥ 10% Falling Number: > 300 Protein: > 12,5%
<u>Filth Test Data:</u> number of fragments of bug for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	<u>Bacteriological Analysis:</u> Total Bacteria Count C.F.U/g: < 50.000 Total Coliforms C.F.U/g: < 100 Escherichia Coli C.F.U/g: < 10 Moulds and Yeasts C.F.U/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 Deoxynivalenol (Don) 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) 1.456/343 Fats 1,5 g of which saturated fatty acids 0,38 g Carbohydrates 69,5 g of which sugars 1,56 g Fibers 2,1 g Protein 12,6 g Salt 0 g
Ingredients: Batch: Expiry date: Allergen: Storage: Use: Hia/Halal:	Soft wheat flour type "00" Identified by the date on the bag 9 months from grinding Gluten (it may contain soy) Keep in a cool and dry place Product for pizza HIA-ITA-00429-058	

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Signature:



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