



TECHNICAL FORM

Flour Type: 00 VERDE

From the grinding of soft wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 280 / 310 P/L : 0,50 / 0,60</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 58 B: 2' - 3' CD: ≥ 8'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: < 0,55% Max Gluten t.q. : ≥ 10% Falling Number: > 300 Protein: > 11,5%</p>
<p><u>Filth Test Data:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Assente</p>		<p><u>Bacteriological Analysis:</u></p> <p>Total bacteria count U.F.C./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><u>Mycotoxins:</u> Aflatoxins B1 μ/kg < 2,0 Aflatoxins (B1B2G1G2) μ/kg < 4,0 Ocratoxin A μ/kg < 3,0 Deoxynivalenolo (Don) μ/kg < 750 Zearalenone μ/kg < 75 Fumonisin B1 B2 μ/kg < 1000 ⁽²³⁾</p> <p><u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg < 0,20 Cadmium mg/kg < 0,10 Arsenic mg/kg < 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: < LQ Organophosphate: < LQ Organochlorine: < LQ</p> <p><u>Nutritional value for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.462/345 Fat 1,5 g of which saturated fatty acids 0,3 g Carbohydrates 69,0 g of which sugar 2,0 g Fibers 3,2 g Protein 12,2 g Salt 0 g</p>
<p><u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:</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>	

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Signature:



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