



TECHNICAL FORM

Flour Type: 00 GRANITO

From the grinding of soft wheat coming from ITALY

<u>Alveographs Data:</u> W : 210 / 240 P/L : 0,48 / 0,60 <u>Organoleptic properties:</u> Look ---- dusty Smell ---- typical Colour ---- white	<u>Granulometry</u> > 400 µ: 7% > 355 µ: 32,5% > 315 µ: 5,5% > 250 µ: 41,5% > 200 µ: 12% > 180 µ: 1,5%	<u>Chemical Data:</u> Humidity: < 15,5% Max Ashes: < 0,45% Max Gluten t.q. >8,70% Falling number: >280 Protein: >9,5% Black spots: 10 Max (n° of 10cmq) Punti cruscali: 100 max (n° of 10cmq)	
<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> <u>Mycotoxins:</u> 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) 1.460/344 Fat 1,0 g of which saturated fatty acids 0,3 g Carbohydrates 72,9 g Of which sugar 2,1 g Fibers 2,1 g Protein 9,8 g Salt 0 g	
<u>Ingredients:</u> 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 fresh pasta.	

18 February 2020

Signature:



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