



TECHNICAL FORM

Flour Type: 0 ORGANIC FORTIFIED

From the grinding of organic wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 270 / 290 P/L : 0,50 / 0,60</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 55 B: 1' – 3' CD: > 7'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: < 0,65% Max Gluten t.q: ≥ 8% Falling Number: > 250 Protein: > 11%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>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</p>
<p><u>Contaminating Agents:</u></p> <p><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)</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 values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.426/341 Fat 1,0 g of which saturated fatty acids 0,23 g Carbohydrates 76,2 g of which sugars 1,8 g Fibers 2,9 g Protein 11,5 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>Packaging</u> <u>Used:</u></p>	<p>Soft wheat flour type "0" from organic wheat Identified by the date on the pack 6 months from the grinding. Gluten (it may contain soy, egg, milk, sesame) Keep in a cool dry place. Bulk and paper packaging for food. Paper bag Kg 25 Product for bread-making, pizza, fresh pasta and pastry</p>	

24 February 2020

Signature:



Molino Pasini S.p.A.

Via Buscoldo, 27 - 60100 Cesole (MA) Italia
Tel: +39 0376 969015 Fax +39 0376 969274
www.molinopasini.it info@molinopasini.com
P.I.e codice fiscale 00137190203
Capitale Sociale €. 2.000.000 i.v