



## TECHNICAL FORM

**Flour Type: ORGANIC WHOLE WHEAT**

From the grinding of organic whole wheat coming from UE

<u>Alveographs Data:</u>  W : N.D. P/L : N.D.	<u>Brabender Data:</u>  A: 60 B: 4' - 6' CD: > 5'	<u>Chemical Data:</u>  Humidity: < 15,5% Max Ashes: 1,30 - 1,70% Falling Number: > 250 Protein: > 11,5%
<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>  Aflatoxins B1 Aflatoxins (B1B2G1G2) Ochratoxin A Deossivalenolo Zearalenone Fumonisin B1 B2  <u>Metals:</u> Mercury Lead Cadmium Arsenic	<u>Mycotoxins:</u>  μ/kg < 2,0 μ/kg < 4,0 μ/kg < 3,0 μ/kg < 750 μ/kg < 75 μ/kg < 1000 (23)  mg/kg < 0,50 mg/kg. < 0,20 mg/kg. < 0,10 mg/kg. < 0,20	<u>Pesticides:</u>  Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ  <u>Nutritional values for 100 g:</u>  Energy (Kj/Kcal) 1.334/319 Fat 1,90 g of which saturated fatty acids 0,40 g Carbohydrates di cui 67,8 g Zuccheri 2,1 g Fibers 8,4 g Protein 12 g Salt 0 g
<u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Packaging Used:	Soft wheat flour from organic whole 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	

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Signature: .....



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