



TECHNICAL FORM

Flour Type: 1 PRIMITIVA 100
From the grinding of soft wheat coming from UE

<u>Alveographs Data:</u> W : 100 / 120 P/L : 0,40 / 0,50	<u>Brabender Data:</u> A: > 56 B: 3' – 4' CD: ≥ 6'	<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: 0,65-0,80% Max Gluten t.q: ≥ 9 % Falling Number: > 250 Protein: > 10,5 %
<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> Mycotoxins: 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) 1.451/342 Fat 1,2g of which saturated fatty acids 0,2 g Carbohydrates 70,4 g Of which sugar 2,1 g Protein 10,9 g Fibers 4,0 g Salt 0 g
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Used:	Soft wheat flour type "1" Identified by the date on the pack 9 months from the grinding. Gluten Keep in a cool dry place. Bulk and paper packaging for food. Product for pizza, bread, pastry	

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Signature:



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