TECHNICHAL FORM

Flour Type: **IDEALE PER DOLCI SOFFICI CON LIEVITO**
From the grinding of soft wheat coming from UE

Ingredients:

Soft wheat flour type "00", corn starch, leavening agents: E 450i, E500, E336, salt

Chemical Data:

Humidity:	< 15,5% Max

Dati Filth Test:

number of fragments of bugs for 50 grams:	< 50
number of hair of rodent for 50 grams:	Absent

Bacteriological Analysis:

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

Contaminating Agents: 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)

Metals:

Mercury	mg/kg < 0,50
Lead	mg/kg. < 0,20
Cadmium	mg/kg. < 0,10
Arsenic	mg/kg. < 0,20

Pesticides:

Pyrethroid:	< LQ
Organophosphate:	< LQ
Organochlorine	< LQ

Nutritional values for 100 g:

Energy (Kj/Kcal)	1.399/334
Fat	1 g
of which saturated fatty acids	0,1 g
Carbohydrates	60,6 g
Of which sugar	1,8 g
Fibers	2,6 g
Protein	9,4 g
Salt	0,7 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	12 months from the grinding.
Allergen:	Gluten (it may contain soy, eggs, milk, sesame).
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food. 1 Kg
Used:	Product for domestic use.

08 January 2020 Signature: .....

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