



TECHNICAL FORM

Mix type: PIZZA SOYA

from the grinding of soft wheat coming from NORTH AMERICA and EU.

<p><u>Ingredients:</u></p> <p>Wheat flour type "0", soy flour (9%), soft wheat deactivated yeast, alpha amylase.</p>	<p><u>Chemical data:</u></p> <p>Humidity: < 15,5% Max</p>
<p><u>Filth Test Data:</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 Characteristics:</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> <u>Mycotoxins:</u></p> <p>Aflatoxins B1 $\mu/kg < 2,0$ Aflatoxins (B1B2G1G2) $\mu/kg < 4,0$ Ochratoxin A $\mu/kg < 3,0$ Deossivalenolo $\mu/kg < 750$ Zearalenone $\mu/kg < 75$ Fumonisin B1 B2 $\mu/kg < 1000$ ⁽²³⁾</p> <p><u>Metals:</u></p> <p>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) 1.491/353 Fat 3,5 g of which saturated fatty acids 0,65 g Carbohydrates 62,0 g of which Sugars 1,13 g Protein 15,8 g Fibers 4,9 g Salt 0 g</p>
<p>Batch: Expiry date: Allergen: Storage: Package: Used:</p>	<p>Identified by the date on the pack. 9 months from the grinding. Gluten and soy (it may contain egg, milk, sesame) Keep in a cool dry place. Paper packaging for food Kg. 10 Product for pizza-making.</p>

6 October 2020

Signature:



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