



TECHNICAL FORM

Mix type: PIZZA AL TAGLIO

from the grinding of wheat coming from EU and North America

<u>Ingredients:</u> Soft wheat flour type 0, corn starch, potato flakes, milk's protein, vital wheat gluten, dextrose, sunflower lecithin, deactivated yeast, malted cereal flour, alpha amylase. Flour treatment agent: E300	<u>Chemical data:</u> Humidity: < 15,5 % Max
<u>Filth Test Data:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	<u>Bacteriological Characteristics:</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) 1.471/347 Fat 1,6 g of which saturated fatty acids 0,42 g Carbohydrates 68,6 g of which Sugars 4,24 g Fibers 1,6 g Proteins 13,7 g Salt 0 g
Batch: Expiry date: Allergen: Storage: Transport: Package: Used:	Identified by the date on the pack. 9 months from the grinding. Gluten, milk, sulfur dioxide (It may contain soy, eggs, sesame) Keep in a cool dry and ventilated place. Paper bags for food paper packaging for food Kg. 10. Product for Pizzeria

4 November 2020

Signature:



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