



TECHNICAL FORM

Mix type: **ANTICHI CEREALI**
from the grinding of soft wheat coming from NORTH AMERICA and UE.

<u>Ingredients:</u> Type "0" soft wheat flour, organic Khorasan wheat flour (12%), wholemeal spelt flour (5%), sunflower lecithin, alpha amylase, deactivated yeast.		<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> <u>Mycotoxins:</u> 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) 1.455/343 Fat 1,4 g of which saturated fatty acids 0,3 g Carbohydrates 67,8 g of which Sugars 2,0 g Fibers 2,0 g Protein 13,8 g Salt 0 g	
<u>Batch:</u> <u>Expiry date:</u> <u>Allergen:</u> <u>Storage:</u> <u>Transport:</u> <u>Package:</u> <u>Used:</u>	<u>Identified by the date on the pack.</u> 9 months from the grinding. Gluten (it may contain soy, milk, eggs, sesame). Keep in a cool dry place. Paper bags for food. paper packaging for food Kg. 10. Product for pizza and bread.		

17 gennaio 2020

Firma Responsabile:



Molino Pasini S.p.A.

Via Buscoido, 27 bis – 46010 Cesole (MN) – Italia
Tel: +39 0376 969015 – Fax +39 0376 969274
www.molinopasini.com – info@molinopasini.com
P.I. e codice fiscale 00137190203
Capitale Sociale € 2.000.000 i.v.