TECHNICHAL FORM

Mix type: **PANE AL MAIS**
from the mixing of raw materials from North America/ EU origin.

Ingredients:	Chemical data:
Wheat flour type "0", wholemeal corn flour (16%), natural adjuvant, yeast deactivated, alpha amylase, malted cereals flour, flour treatment agent: E300.	Humidity: < 15,5% Max
Filth Test Data: number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	**Bacteriological Characteristics:** 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) 1.440/3389 Fat 1,46 g of which saturated fatty 0,41 g acids Carbohydrates of 67,1 g which Sugars 1,7 g Fibers 2 g Protein 11,5 g Salt 0 g

Batch:	Identified by the date on the pack.
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain soy, milk, eggs, sesame seeds).
Storage:	Keep in a cool dry place.
Package:	Paper packaging for food Kg. 25.
Used:	Product for bread-making.

16 gennaio 2020 Firma Responsabile: .....

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