



## TECHNICAL FORM

Mix type: **“GRANO ZERO PASTA FRESCA” gluten-free, lactose-free**  
from the mixing of raw materials from ITALY

<p><u>Ingredients:</u> Corn starch, rice flour, potato starch, dextrose, salt, thickeners: E 412, E 466.</p>	<p><u>Chemical data:</u> Humidity: 4% Max Ashes: 6,03% Max</p>
<p><u>Organoleptic characteristics:</u>  Taste: ---- neutral Smell: ---- neutral Look: ---- dust Color: ---- white, light yellow</p>	<p><u>Bacteriological Characteristics:</u>  Total Bacteria Count U.F.C./g &lt; 100.000 Total Coliforms U.F.C./g &lt; 100 Enterobacteriaceae U.F.C./g &lt; 100 Escherichia Coli U.F.C./g &lt; 10 Moulds U.F.C./g &lt; 10.000 Yeast U.F.C./g &lt; 10.000 Salmonella in 25g absent Listeria Monocytogenes in 25 g absent</p>
<p><u>How to use:</u> 500 g Granozero fresh pasta without gluten, 300 g eggs, 25 g water, 20 g extra virgin olive oil. <u>Method:</u> Put the fresh pasta mix in a planetary tank, add the eggs and the water, let the liquid part incorporate, then add the oil and knead until a smooth and compact mixture is obtained. The mixture thus obtained is suitable both for machine and rolling.</p>	<p><u>Pesticides:</u>  Pyrethroid: &lt; LQ Organophosphate: &lt; LQ Organochlorine &lt; LQ</p>
<p><u>Test Data:</u> number of fragments of bugs for 50 grams: &lt; 50 number of hair of rodent for 50 grams: Absent</p>	<p><u>Nutritional values for 100gr :</u>  Energy (Kj/Kcal) 1373/323 Fat 0,4 g Of which saturated fatty acids 0,1 g Carbohydrates 78 g Of which sugars 2,5 g Fibers 0,2 g Protein 2,3 g Salt 0,5 g</p>
<p><u>Contaminating Agents:</u> <u>Mycotoxins:</u> Aflatoxins B1 <math>\mu\text{kg} &lt; 2,0</math> Aflatoxins (B1B2G1G2) <math>\mu\text{kg} &lt; 4,0</math> Ochratoxin A <math>\mu\text{kg} &lt; 3,0</math> Deossivalenolo <math>\mu\text{kg} &lt; 750</math> Zearalenone <math>\mu\text{kg} &lt; 75</math> Fumonisin B1 B2 <math>\mu\text{kg} &lt; 1000</math> <sup>(23)</sup>  <u>Metals:</u> Mercury mg/kg &lt; 0,50 Lead mg/kg. &lt; 0,20 Cadmium mg/kg. &lt; 0,10 Arsenic mg/kg. &lt; 0,20</p>	



**Molino Pasini S.p.A.**

Via Buscoldo, 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.



Batch:	Identified by the date on the pack
Expiry date:	30 months from the grinding
Allergen:	It may contain milk proteins, egg, nuts, soy, mustard, sesame
Storage:	Keep in a dry place, at room temperature
Package:	Paper packaging for food Kg. 1
Used:	Product for FRESH PASTA

12 agosto 2020

Signature: .....



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