



TECHNICAL FORM

Flour Type: **PASTA D'ORO type '2'**

From the grinding of soft wheat coming from ITALY

<u>Alveographs Data:</u> W : 180 / 240 P/L : 0,80 / 1,30	<u>Brabender Data:</u> A: \geq 52 B: 1,5' - 3' CD: > 2'	<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: 0,80-0,95% Gluten t.q: \geq 10,5 % Falling Number: > 300 Protein 12,5%
<u>Dati Filth Test:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent		<u>Bacteriological Analysis:</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> Aflatoxins B1 Aflatoxins (B1B2G1G2) Ochratoxin A Deossivalenolo Zearalenone Fumonisin B1 B2 <u>Metals:</u> Mercury Lead Cadmium Arsenic	<u>Mycotoxins:</u> μ /kg < 2,0 μ /kg < 4,0 μ /kg < 3,0 μ /kg < 750 μ /kg < 75 μ /kg < 1000 ⁽²³⁾	<u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ <u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.448/342 Fat 1,6 g of which saturated fatty acids 0,4 g Carbohydrates 67 g Of which sugar 1,4 g Fibers 4,4 g Protein 13 g Salt 0 g
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Used:	Soft wheat flour type "2" Identified by the date on the pack 9 months from the grinding. Gluten (it may contain soy). Keep in a cool dry place. Bulk and paper packaging for food. Product for fresh pasta	

17 febbraio 2020

Signature:


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