



## TECHNICAL FORM

Flour Type:            **2 PRIMITIVA 300**

From the grinding of soft wheat coming from UE and North America

<u>Alveographs Data:</u>  W : 280 / 300 P/L : 0,50 / 0,60	<u>Brabender Data:</u>  A: > 59 B: 2' – 3' CD: ≥ 12'	<u>Chemical Data:</u>  Humidity: < 15,5 % Max Ashes: 0,80-0,95% Max Gluten t.q: > 11 % Falling Number: > 300 Protein: > 13 %
<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> 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 <sup>(23)</sup>  <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)    1.459/344 Fat    1,9 g of which saturated fatty acids    0,45 g Carbohydrates    65,6 g Of which sugar    1,74 g Protein    14,4 g Fibers    6,3 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 Keep in a cool dry place. Bulk and paper packaging for food. Product for pizza, bread, pastry	

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Signature: .....



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