TECHNICHAL FORM

Flour Type: **2 PRIMITIVA 400**
From the grinding of soft wheat coming from UE and North America

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 400 / 450	A: > 59	Humidity:	< 15,5 % Max
P/L : 0,60 / 0,70	B: 7' – 9'	Ashes:	0,80-0,95% Max
	CD: ≥ 19'	Gluten t.q:	> 13 %
		Falling Number:	> 350
		Protein:	> 14 %

Dati Filth Test:		Bacteriological Analysis:	
number of fragments of bugs for 50 grams:	< 50	Total Bacteria Count UFC/g:	< 50.000
number of hair of rodent for 50 grams:	Absent	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:		Pesticides:	
Mycotoxins:			
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ochratoxin A	µ/kg < 3,0	Organochlorine	< LQ
Deossivalenolo	µ/kg < 750		
Zearalenone	µ/kg < 75		
Fumonisin B1 B2	µ/kg < 1000 (23)		
Metals:		Nutritional values for 100 g:	
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.448/341
Lead	mg/kg. < 0,20	Fat	1,4 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,3 g
Arsenic	mg/kg. < 0,20	Carbohydrates	66,2 g
		Of which sugar	2 g
		Protein	14,4 g
		Fibers	6,3 g
		Salt	0 g

Ingredients:	Soft wheat flour type "2"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pizza, bread, pastry

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