TECHNICHAL FORM

Flour Type: **IL MAESTRO**
From the grinding of soft wheat coming from UE

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 380 / 400	A: ≥ 58	Humidity:	< 15,5 % Max
P/L : 0,50 / 0,55	B: 7' – 8'	Ashes:	< 0,80 % Max
	CD: ≥ 16'	Gluten t.q:	> 12 %
		Falling Number:	> 300
		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)	1.448/342
Lead	mg/kg. < 0,20	Fat	1,7 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,43 g
Arsenic	mg/kg. < 0,20	Carbohydrates	65,7 g
		Of which sugar	1,48 g
		Protein	14,4 g
		Fibers	2,9 g
		Salt	0 g

Ingredients:	Soft wheat flour type "1"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain Soy)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pizza.

18 February 2020 Signature: .....

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