



TECHNICAL FORM

Flour Type: 0 CREMONA ORIGINE LOMBARDIA
From the grinding of soft wheat coming from LOMBARDIA

<u>Alveographs Data:</u> W : 250 / 290 P/L : 0,60 / 0,80		<u>Brabender Data:</u> A: ≥ 57 B: 2' – 6' CD: > 7'		<u>Chemical Data:</u> Humidity: < 15,5% Max Ashes: < 0,65% Max Gluten t.q: ≥ 9% Falling Number: > 300 Protein: > 12%	
<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 ⁽²³⁾			<u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ		
<u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg < 0,20 Cadmium mg/kg < 0,10 Arsenic mg/kg < 0,20			<u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.462/345 Fat 1,5 g of which saturated fatty acids 0,3g Carbohydrates 69,0g Of which sugar 2,0 g Protein 12,2 g Fibers 3,2 g Salt 0 g		
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Used:		Soft wheat flour type "0" 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 bread.			

6 dicembre 2017

Signature:



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.