



TECHNICAL FORM

Flour Type: **DOLCI E FROLLE (cakes and shortcrust)**
From the grinding of soft wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 100 / 120 P/L : 0,40 / 0,50</p>	<p><u>Barabender Data:</u></p> <p>A: > 56 B: 3' - 4' CD: ≥ 6'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: 0,65 - 0,80% Gluten t.q. >9% Falling number: >250 Protein: >10,5%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>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</p>
<p><u>Contaminating Agents:</u></p> <p><u>Mycotoxins:</u> 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)</p> <p><u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg < 0,20 Cadmium mg/kg < 0,10 Arsenic mg/kg < 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.451/342 Fat 1,2 g of which saturated fatty acids 0,2 g Carbohydrates 70,4 g Of which sugar 2,1 g Protein 10,9 g Fibers 4,0 g Salt 0 g</p>
<p><u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:</p>	<p>Soft wheat flour type "1" 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. 0,5kg Product for domestic use.</p>	

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Signature:



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