



**TECHNICAL FORM**

**Flour Type: PASTA FRESCA (fresh pasta)**  
From the grinding of soft wheat coming from ITALY

<p><u>Alveographs Data:</u></p> <p>W : 180 / 240 P/L : 0,80 / 1,30</p>	<p><u>Barabender Data:</u></p> <p>A: ≥ 52 B: 1,5' – 3' CD: &gt; 2'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: &lt; 15,5% Max Ashes: &lt; 0,40% Max Gluten t.q. ≥ 8,5% Falling number: &gt;300 Protein: &gt;9,5%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: &lt; 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>Total Bacteria Count UFC/g: &lt; 50.000 Total Coliforms U.F.C./g &lt; 100 Escherichia Coli U.F.C./g &lt; 10 Moulds and Yeasts U.F.C./g &lt; 1.000</p>
<p><u>Contaminating Agents:</u></p> <p><b>Mycotoxins:</b> Aflatoxins B1 μ/kg &lt; 2,0 Aflatoxins (B1B2G1G2) μ/kg &lt; 4,0 Ochratoxin A μ/kg &lt; 3,0 Deossivalenolo μ/kg &lt; 750 Zearalenone μ/kg &lt; 75 Fumonisin B1 B2 μ/kg &lt; 1000 (23)</p> <p><u>Metals:</u> Mercury mg/kg &lt; 0,50 Lead mg/kg &lt; 0,20 Cadmium mg/kg &lt; 0,10 Arsenic mg/kg &lt; 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: &lt; LQ Organophosphate: &lt; LQ Organochlorine &lt; LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.460/344 Fat 1,0 g of which saturated fatty acids 0,3 g Carbohydrates 72,9 g Of which sugar 2,1 g Protein 9,8 g Fibers 2,1 g Salt 0 g</p>
<p><b>Ingredients:</b> <b>Batch:</b> <b>Expiry date:</b> <b>Allergen:</b> <b>Storage:</b> <b>Transport:</b> <b>Used:</b></p>	<p>Soft wheat flour type "00" 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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