TECHNICHAL FORM

Flour Type: **00 Ideale per Pasta Fresca ORIGINE LOMBARDIA**
From the grinding of soft wheat coming from LOMBARDIA

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 180 / 240	A: ≥ 52	Humidity:	< 15,5% Max
P/L : 0,80 / 1,30	B: 1,5' – 3'	Ashes:	< 0,40% Max
	CD: > 2'	Gluten t.q:	≥ 8,5%
		Falling Number:	> 300
		Protein:	> 9,5%

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)	1.460/344
Lead	mg/kg. < 0,20	Fat	1,0 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,3 g
Arsenic	mg/kg. < 0,20	Carbohydrates	72,9 g
		Of which sugar	2,1 g
		Protein	9,8 g
		Fibers	2,1 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
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 domestic use.

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