



TECHNICAL FORM

Flour Type: 0 ORGANIC

From the grinding of organic wheat coming from UE

<u>Alveographs Data:</u> W : 200 / 220 P/L : 0,40 / 0,60	<u>Brabender Data:</u> A: 53 B: 1' – 3' CD: > 5'	<u>Chemical Data:</u> Humidity: < 15,5% Max Ashes: < 0,65% Max Gluten t.q: ≥ 8% Falling Number: > 250 Protein: >11%
<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) 1.426/341 Fat 1,0 g of which saturated fatty acids 0,23 g Carbohydrates 76,2 g of which sugars 1,8 g Fibers 2,9 g Protein 11,5 g Salt 0 g
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Packaging	Soft wheat flour type "0" from organic wheat Identified by the date on the pack 6 months from the grinding. Gluten (it may contain soy, egg, milk, sesame) Keep in a cool dry place. Bulk and paper packaging for food. Paper bag Kg 25	
Used:	Product for bread-making, pizza, fresh pasta and pastry	

2 gennaio 2020

Signature:



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