TECHNICHAL FORM

Flour Type: **0 PADOVA**
From the grinding of soft wheat coming from UE

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 380 / 400	A: ≥ 57	Humidity:	< 15,5% Max
P/L : 0,60 / 0,65	B: 4' – 6'	Ashes:	< 0,65% Max
	CD: ≥ 15'	Gluten t.q:	≥ 12,5%
		Falling Number:	> 300
		Protein:	>14

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)		
		Nutritional values for 100 g:	
Metals:			
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.456/343
Lead	mg/kg. < 0,20	Fat	1,4 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,37 g
Arsenic	mg/kg. < 0,20	Carbohydrates	68,4 g
		Of which sugar	1,22 g
		Fibers	2,3 g
		Protein	14,1 g
		Salt	0 g

Ingredients:	Soft wheat flour type "0"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for bread.

29 June 2020 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.