



TECHNICAL FORM

Flour Type: TYPE 1 SOFFIO ML (MEDIUM LEAVENING TIME)

From the grinding of soft wheat coming from NORTH AMERICA and UE.

<u>Alveographs Data:</u> W : 275 / 300 P/L : 0,50 / 0,60	<u>Brabender Data:</u> A: ≥ 61 B: 4' – 5' CD: ≥ 8'	<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: < 0,65 % Max Gluten t.q: ≥ 11 % Falling Number: > 300 Protein: > 13 %
<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: 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) <u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20		<u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ <u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.463/345 Fat 1,6 g of which saturated fatty acids 0,42 g Carbohydrates 68,3 g Of which sugar 1,65 g Fibers 3,7 g Protein 13,8 g Salt 0 g
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Used:	Soft wheat flour type "1". Identified by the date on the pack. 9 months from the grinding. Gluten (it may contain soy). Keep in a cool dry. Bulk and paper packaging for food. Product for pizza. Recommended to obtain pizzas with a thick edge full of air bubbles. It makes pizza crunchy.	

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Signature:



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