



TECHNICAL FORM

Flour type: 0 SUA ALTEZZA

From the grinding of soft wheat NORTH AMERICAN, EU and NOT EU origin

<p><u>Alveographs Data:</u></p> <p>W : 390 / 410 P/L : 0,55 / 0,65</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 59 B: 6' – 7' CD: ≥ 20'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: < 0,65% Max Dry Gluten: > 12% Falling Number: 350-360 sec Protein: > 14%</p>
<p><u>Filth Test Data:</u></p> <p>number of fragments of bug for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>Total Bacteria Count C.F.U/g: < 50.000 Total Coliforms C.F.U/g: < 100 Escherichia Coli C.F.U/g: < 10 Moulds and Yeasts C.F.U/g: < 1.000</p>
<p><u>Contaminating Agents:</u></p> <p>Mycotoxins: Aflatoxins B1 μ/kg < 2,0 Aflatoxins (B1B2G1G2) μ/kg < 4,0 Ochratoxin A μ/kg < 3,0 Deoxynivalenol (Don) μ/kg < 750 Zearalenone μ/kg < 75 Fumonisin B1 B2 μ/kg < 1000 ⁽²³⁾</p> <p><u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: < LQ Organophosphate: < LQ Organochlorine: < LQ</p>
		<p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.455/343 Fats 1,4 g of which saturated fatty acids 0,3 g Carbohydrates 67,8 g of which sugars 2,0 g Fibers 2,0 g Protein 14,2 g Salt 0 g</p>
<p><u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Use: Hia/Halal:</p>	<p>Soft wheat flour type "0" Identified by the date on the bag 9 months from grinding Gluten (it may contain soy) Keep in a cool and dry place Product for pastry HIA-ITA-00429-058</p>	

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Signature:



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