



TECHNICAL FORM

Flour Type: PIZZA CROCCANTE
From the grinding of soft wheat coming from UE

<u>Ingredients:</u> Soft wheat flour type "0", soy flour, dehydrated sourdough, vital wheat gluten, natural yeast powder, enzymes, flour treatment agent: E 300		<u>Chemical Data:</u> Humidity: < 15,5% Max	
<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> <u>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>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) 1478/349 Fat 2,6 g of which saturated fatty acids 0,50 g Carbohydrates 65,7 g Of which sugar 2,3 g Fibers 3,9 g Protein 13,9 g Salt 0 g	
Batch: Expiry date: Allergen: Storage: Transport: Used:		Identified by the date on the pack 12 months from the grinding. Gluten (it may contain milk, eggs, sesame). Keep in a cool dry place. Paper packaging for food. 1 Kg, 10 kg Product for Pizza	

8 October 2020

Signature:



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