



TECHNICAL FORM

Flour Type: PIZZA ALTA e SOFFICE
From the grinding of soft wheat coming from UE

<p><u>Ingredients:</u></p> <p>Soft wheat flour type "0", dehydrated sourdough, dextrose, vital wheat gluten, natural yeast powder, enzymes, flour treatment agent: E 300</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max</p>																																												
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>	<p><u>Bacteriological Analysis:</u></p> <p>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</p>																																												
<p><u>Contaminating Agents:</u></p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Mycotoxins:</td> <td></td> </tr> <tr> <td>Aflatoxins B1</td> <td>μ/kg < 2,0</td> </tr> <tr> <td>Aflatoxins (B1B2G1G2)</td> <td>μ/kg < 4,0</td> </tr> <tr> <td>Ochratoxin A</td> <td>μ/kg < 3,0</td> </tr> <tr> <td>Deossivalenolo</td> <td>μ/kg < 750</td> </tr> <tr> <td>Zearalenone</td> <td>μ/kg < 75</td> </tr> <tr> <td>Fumonisin B1 B2</td> <td>μ/kg < 1000 ⁽²³⁾</td> </tr> </table> <p><u>Metals:</u></p> <table style="width: 100%;"> <tr> <td>Mercury</td> <td>mg/kg < 0,50</td> </tr> <tr> <td>Lead</td> <td>mg/kg. < 0,20</td> </tr> <tr> <td>Cadmium</td> <td>mg/kg. < 0,10</td> </tr> <tr> <td>Arsenic</td> <td>mg/kg. < 0,20</td> </tr> </table>	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⁾	Mercury	mg/kg < 0,50	Lead	mg/kg. < 0,20	Cadmium	mg/kg. < 0,10	Arsenic	mg/kg. < 0,20	<p><u>Pesticides:</u></p> <table style="width: 100%;"> <tr> <td>Pyrethroid:</td> <td>< LQ</td> </tr> <tr> <td>Organophosphate:</td> <td>< LQ</td> </tr> <tr> <td>Organochlorine</td> <td>< LQ</td> </tr> </table> <p><u>Nutritional values for 100 g:</u></p> <table style="width: 100%;"> <tr> <td>Energy (Kj/Kcal)</td> <td>1.398/329</td> </tr> <tr> <td>Fat</td> <td>1,4 g</td> </tr> <tr> <td>of which saturated fatty acids</td> <td>0,28 g</td> </tr> <tr> <td>Carbohydrates</td> <td>66 g</td> </tr> <tr> <td>Of which sugar</td> <td>2.4 g</td> </tr> <tr> <td>Fibers</td> <td>2,2 g</td> </tr> <tr> <td>Protein</td> <td>12,6 g</td> </tr> <tr> <td>Salt</td> <td>0 g</td> </tr> </table>	Pyrethroid:	< LQ	Organophosphate:	< LQ	Organochlorine	< LQ	Energy (Kj/Kcal)	1.398/329	Fat	1,4 g	of which saturated fatty acids	0,28 g	Carbohydrates	66 g	Of which sugar	2.4 g	Fibers	2,2 g	Protein	12,6 g	Salt	0 g
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<p>Batch:</p> <p>Expiry date:</p> <p>Allergen:</p> <p>Storage:</p> <p>Transport:</p> <p>Used:</p>	<p>Identified by the date on the pack</p> <p>12 months from the grinding.</p> <p>Gluten (it may contain milk, soy, eggs, sesame).</p> <p>Keep in a cool dry place.</p> <p>Paper packaging for food. 1 Kg, 10 kg</p> <p>Product for Pizza</p>																																												

8 October 2020

Signature:



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