



TECHNICAL FORM

Flour Type: 0 IAN SPAMPATTI

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

<u>Alveographs Data:</u> W : 390 / 420 P/L : 0,50 / 0,55	<u>Brabender Data:</u> A: ≥ 60 B: 7' – 9' CD: ≥ 18'	<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: < 0,65 % Max Gluten t.q: ≥ 13,5 % Falling Number: > 300 Protein: > 15 %
<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) 1.464/345 Fat 1,6 g of which saturated fatty acids 0,44 g Carbohydrates 68,0 g Of which sugar 1,55 g Fibers 1,8 g Protein 15,1 g Salt 0 g
<u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:	Soft wheat flour type "0". 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.	

9 NOVEMBER 2021

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.