TECHNICHAL FORM

<u>Mix type:</u> **"GRANO ZERO PANE E PIZZA E DOLCI"** gluten-free, lactose-free
from the mixing of raw materials from ITALY

Ingredients:
Corn starch, rice flour, sugar, pysyllium seed powder, thickeners: E 412, E 464.

How to use for bread:
100 g GRANOZERO for bread and pizza without gluten, 820 g water, 40 g extra virgin olive oil, 18 g dehydrated Nuage beer yeast, 20 g salt.

Bread process:
put the mix and the yeast in the planetary, add the water, mix everything and then add the extra virgin olive oil and salt. Knead at medium speed until you have a smooth mixture. Transfer the dough to a floured surface and let it rise for 30 minutes. Divide the dough, place it on trays covered with parchment paper and give the desired shape. Leave to rise for another 30 minutes, then oil the surface gently. Make the classic cuts and bake in preheated oven at 230 ° C for 20 minutes and then continue cooking at 180 ° C for another 20 minutes. Remove from the oven and let stand for 40 minutes on a grill before serving.

How to use for Pizza:
500 g GRANOZERO for bread and pizza without gluten, 440 g water, 20 g extra virgin olive oil, 9 g dried Nuage beer yeast, 10 g salt.

Procedure for Pizza:
In the planetary put the mix and water, mix everything and then add the extra virgin olive oil and salt. Knead at medium speed for 5 minutes until you have a smooth mixture. Form 240g balls each and place them on a round aluminum tray on a sheet of baking paper. Apply your hands to oil the surface a bit. Spread the pizzas leaving the edges a little 'higher. Let rise for about 2 and a half hours. Meanwhile, turn on the oven at 250 ° C. After rising, fill with tomato and bake in a preheated oven at 320 ° C and 300 ° C earth or conventional oven at 250 ° C. Halfway through cooking add mozzarella, cooked ham, mushrooms, etc. (When you notice the hazelnut edge the pizza is ready).

How to use Muffin- Plum Cake:
500 g Granozero for gluten-free bread, pizza and desserts, 500 g butter, 500 g whole eggs, 500 g sugar, 16 g baking powder, a pinch of salt, 1 vanilla bean.

Procedure for Muffin- Plum Cake:
Cut the butter into pieces.
Combine butter and sugar in the planetary. Then, add the whole eggs a little at a time and melt them with the mixture.
Add the flour and the yeast and mix everything with the vanilla bean. Then, add the salt. Continue to mix all the ingredients, so put the mixture in a frosting bag. Fill the muffin paper cups up to ¾ (about 50 g) with a spoon, place in preheated oven at 180 ° c for 20-25 minutes. When cooked, turn off the oven and let it rest for 5 minutes at the door open, then remove from the oven and let them cool on a grill.

Chemical data:

Humidity:	4% Max
Ashes:	3,27% Max

Bacteriological Characteristics:

Total Bacteria Count U.F.C./g:	< 100.000
Total Coliforms U.F.C./g:	< 100
Enterobacteriaceae U.F.C./g:	< 100
Escherichia Coli U.F.C./g:	<100
Moulds U.F.C./g:	<10.000
Yeasts U.F.C./g:	< 10.000
Salmonella in 25g:	absent
Listeria Monocytogenes in 25 g:	absent

Pesticides:

Pyrethroid:	< LQ
Organophosphate:	< LQ
Organochlorine	< LQ

Filth Test Data:

number of fragments of bugs for 50 grams:	< 50
number of hair of rodent for 50 grams:	absent

Contaminating Agents:

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

Metals:

Mercury:	mg/kg < 0,50
Lead:	mg/kg. < 0,20
Cadmium:	mg/kg. < 0,10
Arsenic:	mg/kg. < 0,20

Organoleptic characteristics:

Taste:	neutral
Smell:	neutral
Look:	dust
Color:	white, light yellow

Nutritional values for 100gr :

Energy (Kj/Kcal)	1.419/335
Fat	0 g
Of which saturated fatty acids	0 g
Carbohydrates	79 g
Of which sugars	3,4 g
Fibers	6,2 g
Protein	0,5 g
Salt	0,03 g

Batch:	Identified by the date on the pack.
Expiry date:	30 months from the grinding, in its original packaging.
Allergen:	It may contain milk proteins, eggs, nuts, soy, mustard, sesame.
Storage:	
Transport:	Keep in a dry place, at room temperature.
Package:	Food-use paper packaging.
Use:	Paper packaging for food Kg. 1.
	Product for BREAD AND PIZZA AND PASTRY.

17 February 2020

Signature: ....