



TECHNICAL FORM

Flour Type: **WHOLEMEAL PRIMITIVA**
From the grinding of wheat coming from EU and North America

<p><u>Description:</u> Soft Wheat flour obtained from whole grinding</p>	<p><u>Chemical Data:</u> Humidity: < 15,5% max Ashes: 1,30 – 1,70%</p>
<p><u>Dati Filth Test:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>	<p><u>Bacteriological Analysis:</u> Total Bacteria count U.F.C./g: < 50.000 Total coliforms U.F.C./g: <100 Escherichia Coli U.F.C./g: <10 Molds and yeasts U.F.C./g: <1.000</p>
<p><u>Contaminating Agents:</u> 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⁾</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> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ</p> <p><u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.422/336 Fat 2,1 g of which saturated fatty acids 0,46 g Carbohydrates 58,7 g Of which sugar 1,5 g Fibers 8,9 g Protein 16,2 g Salt 0 g</p>
<p><u>Ingredients:</u> <u>Batch:</u> <u>Expiry date:</u> <u>Allergen:</u> <u>Storage:</u> <u>Transport:</u> <u>Used:</u></p>	<p>Soft wheat flour type “wholeflour” Identified by the date on the pack 9 months from the grinding. Gluten (it may contain soy) Keep in a cool dry place. Bulk and paper packaging for food. Product for pizza, bread and pastry.</p>

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Signature:



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