TECHNICHAL FORM

Flour Type: **MANITOBA**
From the grinding of soft wheat coming from NORTH AMERICA and UE

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 340 / 390	A: □ 58	Humidity:	< 15,5% Max
P/L : 0,55 / 0,65	B: 4,5' – 7'	Ashes:	< 0,55% Max
	CD: □ 13'	Gluten t.q:	≥ 11%
		Falling Number:	> 300
		Protein:	> 12,5%

Dati Filth Test:	
number of fragments of bugs for 50 grams:	< 50
number of hair of rodent for 50 grams:	Absent

Bacteriological Analysis:	
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

Contaminating Agents:		Pesticides:	
Mycotoxins:			
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ochratoxin A	µ/kg < 3,0	Organochlorine	< LQ
Deossivalenolo	µ/kg < 750		
Zearalenone	µ/kg < 75		
Fumonisin B1 B2	µ/kg < 1000 (23)		
Metals:		**Nutritional values for 100 g:**	
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.455/343
Lead	mg/kg. < 0,20	Fat	1,5 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,34 g
Arsenic	mg/kg. < 0,20	Carbohydrates	68,7 g
		Of which sugar	1,8 g
		Protein	12,9 g
		Fibers	2,1 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	12 months from the grinding.
Allergen:	Gluten (it may contain soy, egg, milk, sesame)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food. 1 Kg
Used:	Product for domestic use.

20 February 2020 Signature: .....

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