TECHNICHAL FORM

Flour Type: **00 MARRONE**
From the grinding of soft wheat coming from UE

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 380 / 400	A: ≥ 58	Humidity:	< 15,5% Max
P/L : 0,52 / 0,55	B: 7' – 8'	Ashes:	< 0,55% Max
	CD: ≥ 18'	Gluten t.q. :	≥ 12%
		Falling Number:	> 300
		Protein:	> 13%

Filth Test Data:		Bacteriological Analysis:	
number of fragments of bugs for 50 grams:	< 50	Total bacteria count U.F.C./g:	< 50.000
number of hair of rodent for 50 grams:	Absent	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
Ocratoxin A	µ/kg < 3,0	Organochlorine:	< LQ
Deoxynivalenolo (Don)	µ/kg < 750		
Zearalenone	µ/kg < 75	**Nutritional value for 100 g:**	
Fumonisin B1 B2	µ/kg < 1000 (23)		
		Energy (Kj/Kcal)	1.455/343
Metals:		Fat	1,4 g
Mercury	mg/kg < 0,50	of which saturated fatty acids	0,3 g
Lead	mg/kg. < 0,20		
Cadmium	mg/kg. < 0,10	Carbohydrates	67,8 g
Arsenic	mg/kg. < 0,20	of which sugar	2,0 g
		Fibers	2 g
		Protein	13,8 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pizza.

24 febbraio 2020 Signature: .....

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