



TECHNICAL FORM

Flour Type: IDEALE PER PASTA FRESCA

From the grinding of soft wheat coming from ITALY

<p><u>Alveographs Data:</u></p> <p>W : 180 / 240 P/L : 0,80 / 1,30</p>	<p><u>Brabender Data:</u></p> <p>A: 52 B: 1,5' - 3' CD: > 2'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: < 15,5% Max Ashes: < 0,40% Max Gluten t.q: ≥ 8,5% Falling Number: > 300 Protein: > 9,5%</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>		<p><u>Bacteriological Analysis:</u></p> <p>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</p>
<p><u>Contaminating Agents:</u></p> <p><u>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)</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></p> <p>Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal) 1.460/344 Fat 1,0 g of which saturated fatty acids 0,3 g Carbohydrates 72,9 g Of which sugar 2,1 g Fibers 2,1 g Protein 9,8 g Salt 0 g</p>
<p><u>Ingredients: Batch:</u></p> <p><u>Expiry date:</u></p> <p><u>Allergen:</u></p> <p><u>Storage:</u></p> <p><u>Transport:</u></p> <p><u>Used:</u></p>	<p>Soft wheat flour type "00" Identified by the date on the pack 12 months from the grinding. Gluten (it may contain soy, eggs, milk, sesame). Keep in a cool dry place. Bulk and paper packaging for food. 5 or 1 Kg Product for domestic use.</p>	

08 January 2020

Signature:



Molino Pasini S.p.A.
Via Buscoido, 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.