



TECHNICAL FORM

Flour Type: 00 PASTA D'ORO
From the grinding of soft wheat coming from ITALY

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| <u>Alveographs Data:</u> W : 180 / 240 P/L : 0,80 / 1,30 | <u>Brabender Data:</u> A: ≥ 52 B: 1,5'-3' CD: > 2' | <u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: 0,40% Max Gluten t.q: ≥ 8,5 % Falling Number: > 300 Protein 9,5% |
| <u>Dati Filth Test:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent | | <u>Bacteriological Analysis:</u> 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 |
| <u>Contaminating Agents:</u> <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) <u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20 | | <u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ <u>Nutritional values for 100 g:</u> 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 |
| <u>Ingredients: Batch:</u> Expiry date: Allergen: Storage: Transport: Used: | Soft wheat flour type "00" 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 fresh pasta | |

17 Febbraio 2020

Signature:



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