



TECHNICAL FORM

Mix type: **“GRANO ZERO PASTA FRESCA” gluten-free, lactose-free**
from the mixing of raw materials from ITALY

<p><u>Ingredients:</u> Corn starch, rice flour, potato starch, dextrose, salt, thickeners: E 412, E 466.</p>	<p><u>Chemical data:</u> Humidity: 4% Max Ashes: 6,03% Max</p>
<p><u>Organoleptic characteristics:</u> Taste: ---- neutral Smell: ---- neutral Look: ---- dust Color: ---- white, light yellow</p>	<p><u>Bacteriological Characteristics:</u> Total Bacteria Count U.F.C./g < 100.000 Total Coliforms U.F.C./g < 100 Enterobacteriaceae U.F.C./g < 100 Escherichia Coli U.F.C./g < 10 Moulds U.F.C./g < 10.000 Yeast U.F.C./g < 10.000 Salmonella in 25g absent Listeria Monocytogenes in 25 g absent</p>
<p><u>How to use:</u> 500 g Granozero fresh pasta without gluten, 300 g eggs, 25 g water, 20 g extra virgin olive oil. <u>Method:</u> Put the fresh pasta mix in a planetary tank, add the eggs and the water, let the liquid part incorporate, then add the oil and knead until a smooth and compact mixture is obtained. The mixture thus obtained is suitable both for machine and rolling.</p>	<p><u>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ</p>
<p><u>Test Data:</u> number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent</p>	<p><u>Nutritional values for 100gr :</u> Energy (Kj/Kcal) 1373/323 Fat 0,4 g Of which saturated fatty acids 0,1 g Carbohydrates 78 g Of which sugars 2,5 g Protein 2,3 g Fibers 0,2 g Salt 0,5 g</p>
<p><u>Contaminating Agents:</u> <u>Mycotoxins:</u> Aflatoxins B1 $\mu\text{kg} < 2,0$ Aflatoxins (B1B2G1G2) $\mu\text{kg} < 4,0$ Ochratoxin A $\mu\text{kg} < 3,0$ Deossivalenolo $\mu\text{kg} < 750$ Zearalenone $\mu\text{kg} < 75$ Fumonisin B1 B2 $\mu\text{kg} < 1000$ ⁽²³⁾ <u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20</p>	



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Batch:	Identified by the date on the pack
Expiry date:	30 months from the grinding
Allergen:	Absent
Storage:	Keep in a cool dry place
Package:	Paper packaging for food Kg. 1
Used:	Product for FRESH PASTA

24 gennaio 2019

Firma Responsabile:



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