



TECHNICAL FORM

Flour Type: **1 PRIMITIVA 300**

From the grinding of soft wheat coming from UE and North America

<u>Alveographs Data:</u> W : 280 / 300 P/L : 0,50 / 0,60		<u>Brabender Data:</u> A: > 59 B: 2' - 3' CD: ≥ 12'		<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: 0,65-0,80% Max Gluten t.q: ≥ 11 % Falling Number: > 300 Protein: > 12 %	
<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> Mycotoxins: 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>Pesticides:</u> Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ	
<u>Metals:</u> Mercury mg/kg < 0,50 Lead mg/kg < 0,20 Cadmium mg/kg < 0,10 Arsenic mg/kg < 0,20				<u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.461/345 Fat 1,6g of which saturated fatty acids 0,40 g Carbohydrates 68,0 g Of which sugar 1,43 g Protein 12,7 g Fibers 3,7 g Salt 0 g	
<u>Ingredients:</u> Batch: Expiry date: Allergen: Storage: Transport: Used:		Soft wheat flour type "1" Identified by the date on the pack 9 months from the grinding. Gluten Keep in a cool dry place. Bulk and paper packaging for food. Product for pizza, bread, pastry			

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Signature:



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