TECHNICHAL FORM

Flour Type: **WHOLEMEAL PRIMITIVA**
From the grinding of wheat coming from EU and North America

Description: Soft Wheat flour obtained from whole grinding	Chemical Data: Humidity: < 15,5% max Ashes: 1,30 – 1,70%
Dati Filth Test: number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	Bacteriological Analysis: Total Bacteria count U.F.C./g: < 50.000 Total coliforms U.F.C./g: <100 Escherichia Coli U.F.C./g: <10 Molds and yeasts U.F.C./g: <1.000
Contaminating Agents: 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) Metals: Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20	Pesticides: Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ Nutritional values for 100 g: Energy (Kj/Kcal) 1.422/336 Fat 2,1 g of which saturated fatty acids 0,46 g Carbohydrates 58,7 g Of which sugar 1,5 g Protein 16,2 g Fibers 8,9 g Salt 0 g

Ingredients:	Soft wheat flour type “wholeflour”
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pizza, bread and pastry.

1 febbraio 2019 Signature: .....

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