



**TECHNICAL FORM**

Flour Type: **DURUM SEMOLA GK3 – 25kg**

**Produced in Italy**

From the grinding of wheat coming from EU and NOT EU

<p><u>Physical Data:</u> Waste sieve &gt; 450 µ % on: 10,00 Waste sieve &gt; 400 µ % on: 10,00 Waste sieve &gt; 355 µ % on: 20,00 Waste sieve &gt; 315 µ % on: 17,00 Waste sieve &gt; 250 µ % on: 24,00 Waste sieve &lt; 200µ % on: 19,00</p>	<p><u>Chemical Data:</u> Humidity: &lt; 15% Ashes: &lt; 0,75 Gluten t.q. &gt; 11% Cellulose: 0,45 Max Color: Minolta b= min30 Protein: 12,50% min</p>
<p><u>Dati Filth Test:</u>  number of fragments of bugs for 50 grams: &lt; 50 number of hair of rodent for 50 grams: Absent</p>	<p><u>Bacteriological Analysis:</u>  Total Bacteria Count UFC/g: &lt; 50.000 Total Coliforms U.F.C./g &lt; 100 Escherichia Coli U.F.C./g &lt; 10 Moulds and Yeasts U.F.C./g &lt; 1.000</p>
<p><u>Contaminating Agents:</u>      <u>Mycotoxins:</u></p> <p>Aflatoxins B1                      µ/kg &lt; 2,0 Aflatoxins (B1B2G1G2)          µ/kg &lt; 4,0 Ochratoxin A                        µ/kg &lt; 3,0 Deossivalenolo                    µ/kg &lt; 750 Zearalenone                        µ/kg &lt; 75 Fumonisin B1 B2                  µ/kg &lt; 1000 <sup>(23)</sup></p> <p><u>Metals:</u> Mercury                              mg/kg &lt; 0,50 Lead                                    mg/kg. &lt; 0,20 Cadmium                              mg/kg. &lt; 0,10 Arsenic                                mg/kg. &lt; 0,20</p>	<p><u>Pesticides:</u></p> <p>Pyrethroid:                         &lt; LQ Organophosphate:               &lt; LQ Organochlorine                   &lt; LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal)                    1.418/339 Fat                                      0,5 g of which saturated fatty acids    0,1 g Carbohydrates                      77 g Of which sugar                      1,9 g Fibers                                 3,6 g Protein                                10,7 g Salt                                     0 g</p>
<p><u>Ingredients:</u> <u>Batch:</u> <u>Expiry date:</u> <u>Allergen:</u> <u>Storage:</u> <u>Transport:</u> <u>Used:</u></p>	<p>Durum semola Identified by the date on the pack 6 months from the grinding. Gluten (it may contain soy). Keep in a cool dry place. Bulk and paper packaging (25kg) for food. Product for fresh pasta.</p>

29 October 2020

Signature: .....



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