

MOLINO GRASSI S.p.A.		STANDARD FINISHED PRODUCT	STD-PF 0004 Revision 20
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1 MARK / NAME / DESCRIPTION

SEM BIO : Linea BIO - Organic Durum Semolina fine calibration

Granular product at sharp corner, obtained from milling and sifting of durum wheat cleaned of extraneous substances and impurities.

2 PACKING AND DELIVERY SPECIFICATIONS

COD	PACKING	SHELF LIFE / WORDING
0004 *	IN BULK Inox tank 1x 25 tons	4 MONTHS in a cool dry place $T_{\max} = 20^{\circ}\text{C}$, $\text{H}_2\text{O rel. max} = 45\%$ Use by ..., Lot n°
0204 **	25 kg. paper sacks	
0063	Big Bag 1 x 1 ton	

3 NUTRITIONAL VALUES

Calculated per 100 gr of product		
Energy	1440 / 340	kJ / kcal
Fat	1,36	g
of which saturated	0,30	g
Carbohydrates	69,86	g
of which sugars	1,62	g
Dietary fibre	3,10	g
Protein	10,40	g
Salt	0,003	g

* At the reception of the goods, do not keep it on the mean of transport but unload goods immediately in a silo provided with an adequate anti-condensation system!

** At the reception of the goods, immediately free the pallets from plastic package!

4 USE DESTINATION NOT CONTROLLED DISTRIBUTION

☒ dry pasta ☒ fresh pasta ☒ filling dry pasta ☒ bread making

5 CHEMICAL SPECIFICATIONS

Parameter	Value	U.M.
MOISTURE	15.0 ± 0.5	%
ASH CONTENT	0.88 max	% on d.m.
GLUTEN content	8.0 min	% on d.m.
GLUTEN quality	70 min	Gluten Index
PROTEIN (N X 5.70)	11.0 ± 0.5	% on d.m.
YELLOW INDEX	23.0 ± 1.5	Index "b"
SOFT WHEAT FLOUR	0 + 3	% on d.m.

Parameter	Value	U.M.
Refusal to sieve 500 µ	0 + 2	%
Refusal to sieve 390 µ	24 ± 3	%
Refusal to sieve 280 µ	32 ± 5	%
Refusal to sieve 200 µ	11 ± 3	%
Refusal to sieve 112 µ	21 ± 5	%
Coat	12 ± 2	%

6 CONTAMINATING AGENTS

Parameter	Value	U.M.
AFLATOXIN B1+B2+G1+G2	4 max	ppb
AFLATOXIN B1	2 max	ppb
OCRATOXIN A	3 max	ppb
PESTICIDES RESIDUAL	Absent 10 max	ppb

Parameter	Value	U.M.
DEOXINIVALENOL	750 max	ppb
ZEARALENON	75 max	ppb
LEAD	200 max	ppb
CADMIUM	100 max	ppb

7 HYGIENICAL-SANITARY SPECIFICATIONS

Parameter	Value	U.M.
TOT BACT. COUNT (32°)	50.000 max	U.f.C. in 1 g
SALMONELLA Spp.	Absent	U.f.C. in 25 g
ESCHERICHIA COLI	10 max	U.f.C. in 1 g
COLIFORMS Spp.	100 max	U.f.C. in 1 g
STPHYLOCOCCUS	25 max	U.f.C. in 1 g
VISIBLE INFESTATIONS	Absent Sieving of	50 g

Parameter	Value	U.M.
MOULD	1000 max	U.f.C. on 1 g
YEAST	1000 max	U.f.C. on 1 g
EXTRAN. BODIES	Absent	on 50 g
FILTH TEST:		
Insect fragments	35 +15	on 50 g
Hairs of mouse	Absent	on 50 g

8 COMPLIANCE DECLARATIONS

ALLERGENS

CONTAINS **GLUTEN** NATURALLY PRESENT IN WHEAT, the consumption of flour and/or its derivatives must be absolutely avoided by people afflicted with coeliac disease.

May contain traces of soy.

GMO

Produced using wheat NOT GMO and in compliance with Reg. EU n° 1829 and 1830/2003

IONIZING RADIATIONS

ABSENT treatments