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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|---------------------------|---------------------------|
| <b>MOLINO GRASSI S.p.A.</b>                                                                                                                                                                                                                                                                                                                                          |                   | STANDARD FINISHED PRODUCT | STD-PF 0026<br>Revision 7 |
| 16/October/2014                                                                                                                                                                                                                                                                                                                                                      | Verification (CQ) | Approval (FAR)            | Year: 2014                |
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## 1 MARK / NAME / DESCRIPTION

**00 MIDI H12 : Linea Pizza wheat Flour 00 Midi H12.**

Wheat flour is the food prepared by grinding and bolting cleaned soft wheat. It is freed from bran coat and germ.

## 2 PACKING AND DELIVERY SPECIFICATIONS

| COD        | PACKING               | SHELF LIFE / WORDING                                                                                              |
|------------|-----------------------|-------------------------------------------------------------------------------------------------------------------|
| 0226<br>** | 25 kg.<br>paper sacks | 8 MONTHS in a cool dry place<br>T <sub>max</sub> = 20°C, H <sub>2</sub> O rel. max= 45%<br><br>Use by ..., Lot n° |

## 3 NUTRITIONAL VALUES

| Calculated per 100 gr of product |            |           |
|----------------------------------|------------|-----------|
| Energy                           | 1448 / 341 | kJ / kcal |
| Fat                              | 1,35       | g         |
| of which saturated               | 0,25       | g         |
| Carbohydrates                    | 68,91      | g         |
| of which sugars                  | 1,30       | g         |
| Dietary fibre                    | 2,54       | g         |
| Protein                          | 12,13      | g         |
| Salt                             | 0,000      | g         |

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

## 4 USE DESTINATION NOT CONTROLLED DISTRIBUTION

☒ middle-rising pizza

## 5 CHEMICAL SPECIFICATIONS

| Parameter          | Value      | U.M.      |
|--------------------|------------|-----------|
| MOISTURE           | 15.0 ± 0.5 | %         |
| ASH CONTENT        | 0.55 max   | % on d.m. |
| GLUTEN content     | 11.0 min   | % on d.m. |
| PROTEIN (N X 5.70) | 13.3 ± 0.5 | % on d.m. |
| FALLING NUMBER     | 290 min    | Seconds   |
| LEAVENING TIME     | 8-12       | Hours     |

| Parameter    | Value       | U.M.       |
|--------------|-------------|------------|
| ALVEOGRAPH:  |             |            |
| w            | 290 ± 10    |            |
| p/l          | 0.55 ± 0.05 |            |
| FARINOGRAPH: |             |            |
| Absorption   | 56.0 min    | c.c. water |
| stability    | 13.0 ± 1    | Minutes    |

## 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  |
| ZEARALENON            | 75 max | ppb  |

| Parameter           | Value      | U.M. |
|---------------------|------------|------|
| DEOXINIVALENOL      | 750 max    | ppb  |
| CADMIUM             | 100 max    | ppb  |
| LEAD                | 200 max    | ppb  |
| PESTICIDES RESIDUAL | Law limits |      |

## 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