



TECHNICAL FORM

Flour Type: **00 PASTA D'ORO**

From the grinding of soft wheat coming from ITALY

<u>Alveographs Data:</u> W : 180 / 240 P/L : 0,80 / 1,30		<u>Brabender Data:</u> A: ≥ 52 B: 1,5' – 3' CD: > 2'		<u>Chemical Data:</u> Humidity: < 15,5 % Max Ashes: < 0,40% Max Gluten t.q: ≥ 8,5 % Falling Number: > 300 Protein: > 9,5 %	
<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) 1.460/344 Fat 1,0 g of which saturated fatty acids 0,3 g Carbohydrates 72,9 g Of which sugar 2,1 g Protein 9,8 g Fibers 2,1 g Salt 0 g	
Ingredients: Batch: Expiry date: Allergen: Storage: Transport: Used:		Soft wheat flour type "00" 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 fresh pasta			

5 dicembre 2017

Signature:



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