TECHNICAL FORM

Flour type: **00 PASTA D'ORO**
From the grinding of soft wheat EU origin

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 180 / 240	A: ≥ 52	Humidity:	< 15,5% Max
P/L : 1,50 / 1,90	B: 1,5' – 3'	Ashes:	< 0,38% Max
	CD: > 2'	Dry Gluten:	≥ 8,5%
		Falling Number:	> 300
		Protein:	> 9,5%

Filth Test Data:	Bacteriological Analysis:	
number of fragments of bug for 50 grams: < 50	Total Bacteria Count C.F.U/g:	< 50.000
number of hair of rodent for 50 grams: Absent	Total Coliforms C.F.U/g:	< 100
	Escherichia Coli C.F.U/g:	< 10
	Moulds and Yeasts C.F.U/g:	< 1.000

Contaminating Agents:		Pesticides:	
Mycotoxins:			
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ochratoxin A	µ/kg < 3,0	Organochlorine:	< LQ
Deoxynivalenol (Don)	µ/kg < 750		
Zearalenone	µ/kg < 75		
Fumonisin B1 B2	µ/kg < 1000 (23)		
Metals:		Nutritionali values for 100 g:	
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.460/344
Lead	mg/kg. < 0,20	Fats	1,0 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,3 g
Arsenic	mg/kg. < 0,20	Carbohydrates	72,9 g
		of which sugars	2,1 g
		Fibers	2,1 g
		Protein	9,8 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the bag
Expiry date:	9 months from grinding
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool and dry place
Use:	Product for fresh pasta
Hia/Halal:	HIA-ITA-00429-058

20 marzo 2025 Signature: .....

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