TECHNICAL FORM

Flour Type: **00 VIOLA**
From the grinding of soft wheat coming from UE and NOT UE

Alveographs Data:	Brabender Data:	Chemical Data:
W : 330 / 350 P/L : 0,45 / 0,55	A: ≥ 56,5 B: 4' – 6' CD: ≥ 15'	Humidity: < 15,5% Max Ashes: < 0,55% Max Gluten t.q. : ≥ 11,5% Falling Number: > 300 Protein: > 13%

Filth Test Data:	Bacteriological Analysis:
number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	Total bacteria count U.F.C./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

Contaminating Agents:		Pesticides:	
Mycotoxins:			
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ocratoxin A	µ/kg < 3,0	Organochlorine:	< LQ
Deoxynivalenolo (Don)	µ/kg < 750		
Zearalenone	µ/kg < 75		
Fumonisin B1 B2	µ/kg < 1000 (23)		
Metals:		Nutritional value for 100 g:	
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.455/343
Lead	mg/kg. < 0,20	Fat	1,4 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,3 g
Arsenic	mg/kg. < 0,20	Carbohydrates	67,8 g
		of which sugar	2,0 g
		Fibers	2,0 g
		Protein	13,8 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	9 months from the grinding.
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food.
Used:	Product for pizza.
Hia/Halal	HIA-ITA-00429-052

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Molino Pasini S.p.A.
Via Buscoldo, 27 bis – 46010 Cesole (MN) – Italia
Tel: +39 0376 969015 – Fax +39 0376 969274
www.molinopasini.com – info@molinopasini.com
P.I. e codice fiscale 00137190203
Capitale Sociale €. 2.000.000 i.v.