



**TECHNICAL FORM**

**Flour Type: IDEALE PER DOLCI, FROLLE e BISCOTTI**

From the grinding of soft wheat coming from UE

<p><u>Alveographs Data:</u></p> <p>W : 100 / 120 P/L : 0,38 / 0,42</p>	<p><u>Brabender Data:</u></p> <p>A: ≥ 55 B: 4' – 5' CD: ≥ 3'</p>	<p><u>Chemical Data:</u></p> <p>Humidity: &lt; 15,5% Max Ashes: &lt; 0,55% Max Gluten t.q: ≥ 7% Falling Number: &gt; 250 Protein: &gt; 10,5%</p> <p><u>Bacteriological Analysis:</u></p> <p>Total Bacteria Count UFC/g: &lt; 50.000 Total Coliforms U.F.C./g &lt; 100 Escherichia Coli U.F.C./g &lt; 10 Moulds and Yeasts U.F. &lt; 1000</p>
<p><u>Dati Filth Test:</u></p> <p>number of fragments of bugs for 50 grams: &lt; 50 number of hair of rodent for 50 grams: Absent</p>		
<p><u>Contaminating Agents:</u></p> <p>Mycotoxins:</p> <p>Aflatoxins B1                      μ/kg &lt; 2,0 Aflatoxins (B1B2G1G2)        μ/kg &lt; 4,0 Ochratoxin A                      μ/kg &lt; 3,0 Deossivalenolo                   μ/kg &lt; 600 Zearalenone                      μ/kg &lt; 75 Fumonisin B1 B2                μ/kg &lt; 1000 Claviceps spp                    μ/kg &lt; 50 <sup>(23)</sup></p> <p><u>Metals:</u></p> <p>Mercury                            mg/kg &lt; 0,50 Lead                                mg/kg. &lt; 0,20 Cadmium                         mg/kg. &lt; 0,10 Arsenic                            mg/kg. &lt; 0,20</p>		<p><u>Pesticides:</u></p> <p>Pyrethroid: &lt; LQ Organophosphate: &lt; LQ Organochlorine &lt; LQ</p> <p><u>Nutritional values for 100 g:</u></p> <p>Energy (Kj/Kcal)                1.451/342 Fat                                 1,2 g of which saturated fatty acids 0,2 g Carbohydrates                 70,4 g Of which sugar                 2,1 g Fibers                             3,0 g Protein                            10,9 g Salt                                0 g</p>
<p><u>Ingredients:</u> <u>Batch:</u> <u>Expiry date:</u> <u>Allergen:</u> <u>Storage:</u> <u>Transport:</u> <u>Used:</u> <u>Hia/Halal</u></p>	<p>Soft wheat flour type "00" Identified by the date on the pack 12 months from the grinding. Gluten (it may contain soy, eggs, milk, sesame). Keep in a cool dry place. Bulk and paper packaging for food. 1 Kg Product for domestic use. Product for domestic use. People without celiac disease or sensitive to gluten HIA-ITA – 00429-033</p>	

20 January 2026

Signature: .....



**Molino Pasini S.p.A.**

Via Buscoldo, 27 bis – 46010 Cesole (MN) – Italia

Tel: +39 0376 969015 – Fax +39 0376 969274

[www.molinopasini.com](http://www.molinopasini.com) – [info@molinoPasini.com](mailto:info@molinoPasini.com)

P.I. e codice fiscale 00137190203

Capitale Sociale € 2.000.000 i.v.

