TECHNICAL FORM

Flour Type: **IDEALE PER PASTA FRESCA**
From the grinding of soft wheat coming from ITALY

Alveographs Data:	Brabender Data:
W : 180 / 240	A: 52
P/L : 1,50 / 1,90	B: 1,5' – 3'
	CD: > 2'

Chemical Data:

Humidity:	< 15,5% Max
Ashes:	< 0,40% Max
Gluten t.q:	≥ 8,5%
Falling Number:	> 300
Protein:	>9,5%

Dati Filth Test:

number of fragments of bugs for 50 grams: < 50
number of hair of rodent for 50 grams: Absent

Bacteriological Analysis:

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

Contaminating Agents:

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
Claviceps spp	µ/kg < 50 (23)

Metals:

Mercury	mg/kg < 0,50
Lead	mg/kg. < 0,20
Cadmium	mg/kg. < 0,10
Arsenic	mg/kg. < 0,20

Pesticides:

Pyrethroid:	< LQ
Organophosphate:	< LQ
Organochlorine	< LQ

Nutritional values for 100 g:

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
Fibers	2,1 g
Protein	9,8 g
Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the pack
Expiry date:	12 months from the grinding for 1 Kg and 9 months from the grinding for 5 Kg.
Allergen:	Gluten (it may contain soy).
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food 1 Kg and 5 Kg
Used:	Product for domestic use. Product for domestic use. People without celiac disease or sensitive to gluten
Hia/Halal	HIA – ITA – 00429-027

13 March 2024 Signature: .....

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