TECHNICAL FORM

Flour Type: **IDEALE PER PIZZA**

From the grinding of soft wheat coming from ITALY

Alveographs Data:

W : 240 / 270
P/L : 0,45 / 0,55

Brabender Data:

A: > 56
B: 2,6' – 6'
CD: > 8'

Chemical Data:

Humidity:	< 15,5% Max
Ashes:	< 0,65% Max
Gluten t.q:	≥ 9%
Falling Number:	> 300
Protein:	> 12%

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.	< 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 < 1000 (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)	1.456/343
Fat	1,5 g
of which saturated fatty acids	0,38 g
Carbohydrates	69,5 g
Of which sugar	1,56 g
Fibers	2,1 g
Protein	12,1 g
Salt	0 g

Ingredients:	Soft wheat flour type "0"
Batch:	Identified by the date on the pack
Expiry date:	12 months from the grinding.
Allergen:	Gluten (it may contain soy, eggs, milk, sesame).
Storage:	Keep in a cool dry place.
Transport:	Bulk and paper packaging for food. 1 Kg
Used:	Product for domestic use. Product for domestic use. People without celiac disease or sensitive to gluten
Hia/Halal	HIA-ITA-00429-028

20 January 2026 Signature: .....

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