TECHNICHAL FORM

Flour Type: **FLOUR TYPE 1**

From the grinding of soft wheat coming from NORTH AMERICA and UE

Alveographs Data:	Barabender Data:	Chemical Data:	
W : 280 / 300	A: > 59	Humidity:	< 15,5% Max
P/L : 0,50 / 0,60	B: 2' – 3'	Ashes:	0,65 – 0,80%
	CD: 12'	Gluten t.q.	>11%
		Falling number:	>300
		Protein:	>12%

Dati Filth Test:		Bacteriological Analysis:	
number of fragments of bugs for 50 grams:	< 50	Total Bacteria Count UFC/g:	< 50.000
number of hair of rodent for 50 grams:	Absent	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:		Pesticides:	
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ochratoxin A	µ/kg < 3,0	Organochlorine	< LQ
Deossivalenolo	µ/kg < 750		
Zearalenone	µ/kg < 75	Nutritional values for 100 g:	
Fumonisin B1 B2	µ/kg < 1000 (23)		
		Energy (Kj/Kcal)	1.461/345
Metals:		Fat	1,6 g
Mercury	mg/kg < 0,50	of which saturated fatty acids	0,40 g
Lead	mg/kg. < 0,20	Carbohydrates	68,0 g
Cadmium	mg/kg. < 0,10	Of which sugar	1,43 g
Arsenic	mg/kg. < 0,20	Fibers	3,7 g
		Protein	12,7 g
		Salt	0 g

Ingredients:	Soft wheat flour type "1"
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.

08 gennaio 2020 Signature: .....

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