



Laboratory Analysis

TECHNICAL FORM

Flour type : **RE-MILLED DURUM SEMOLA** (FLOUR FROM DURUM WHEAT)
Country of Origin of durum wheat: Italy

<u>Physical Data:</u> Sieve discard > 250µ % (on weight): 3,00 Sieve discard > 200µ % (on weight): 6,00 Sieve discard > 180µ % (on weight): 19,00 Sieve discard > 150µ % (on weight): 27,00 Sieve discard > 132µ % (on weight): 19,00 Sieve discard < 125µ % (on weight): 26,00	<u>Chemical Data:</u> Humidity: 15% Max Ashes: 0,88% Max Gluten t.q 11,00 % Cellulose: 0,45 Max Color: L= 88-89 a=0,05-0,2 b= min23 Protein: 13,00%
<u>Filth Test data:</u> number of <i>fragments of bugs</i> for 50 grams:: < 50 number of <i>hair of rodent</i> for 50 grams:< 1	<u>Bacteriological Analysis:</u> Total Bacteria Count (CBT)UFC/g < 50.000 Total Coliforms UFC/g < 100 Escherichia Coli U.F.C./g < 10 Moulds and Yeasts U.F.C./g < 1000
<u>Agenti contaminanti:</u> Micotossine: Aflatoxin B1 B2 µ/kg < 2,0 Aflatoxin G1 G2 µ/kg < 4,0 ochratoxin A µ/kg < 3,0 Deossivalenolo (Don) µ/kg < 750 Zearalenone µ/kg < 75 Fumonisin B1 B2 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	<u>Pesticides:</u> Pyrethroid: absent Fungicides: absent Organophosphate: absent Organochlorine: absent <u>Nutritional values for 100 g</u> Energy (Kj/Kcal) 1.460/344 Fat 1,0 g of which saturated fatty acids 0,3 g Carbohydrates 72,9 g of which Sugars 2,1 g Protein 9,8 g Fibers 2,1 g Salt 2,8 g
Batch:	identified by the date on the pack
Best before:	4 months from the grinding
Allergen	Gluten
Storage	Keep in a cool dry place
Transport	Bulk and paper packaging for food
Used	Product for bakery



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