TECHNICAL FORM

Flour type: **00 PANETTONE**
From the grinding of soft wheat NORTH AMERICAN and AUSTRALIAN origin

Alveographs Data:	Brabender Data:	Chemical Data:	
W : 390 / 420	A: ≥ 61	Humidity:	< 15,5% Max
P/L : 0,55 / 0,60	B: 6' – 9'	Ashes:	< 0,55% Max
	CD: ≥ 20'	Dry Gluten:	≥ 14%
		Falling Number:	> 300
		Protein:	> 16%

Filth Test Data:		Bacteriological Analysis:	
number of fragments of bug for 50 grams:	< 50	Total Bacteria Count C.F.U/g:	< 50.000
number of hair of rodent for 50 grams:	Absent	Total Coliforms C.F.U/g:	< 100
		Escherichia Coli C.F.U/g:	< 10
		Moulds and Yeasts C.F.U/g:	< 1.000

Contaminating Agents:		Pesticides:	
Mycotoxins:			
Aflatoxins B1	µ/kg < 2,0	Pyrethroid:	< LQ
Aflatoxins (B1B2G1G2)	µ/kg < 4,0	Organophosphate:	< LQ
Ochratoxin A	µ/kg < 3,0	Organochlorine:	< LQ
Deoxynivalenol (Don)	µ/kg < 750		
Zearalenone	µ/kg < 75		
Fumonisin B1 B2	µ/kg < 1000 (23)		
Metals:		Nutritionali values for 100 g:	
Mercury	mg/kg < 0,50	Energy (Kj/Kcal)	1.464/345
Lead	mg/kg. < 0,20	Fats	1,6 g
Cadmium	mg/kg. < 0,10	of which saturated fatty acids	0,44 g
Arsenic	mg/kg. < 0,20	Carbohydrates	68 g
		of which sugars	1,55 g
		Fibers	1,8 g
		Protein	16,2 g
		Salt	0 g

Ingredients:	Soft wheat flour type "00"
Batch:	Identified by the date on the bag
Expiry date:	9 months from grinding
Allergen:	Gluten (it may contain soy)
Storage:	Keep in a cool and dry place
Use:	Product for pastry
Hia/Halal:	HIA-ITA-00429-058

18 gennaio 2023 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 – info@molinopasini.com
P.I. e codice fiscale 00137190203
Capitale Sociale €. 2.000.000 i.v.