



molino
PAOLO MARIANI[®]
molinomarianipaolo.com

TYPE "0" BASE BREAD & PIZZA FLOUR

Ingredients: soft wheat flour (from 100% Italian soft wheat belonging to our controlled supply chain).

Description:

The product is obtained from the milling and the sifting of soft wheat, free of extraneous substances and impurities. The product is in compliance with the legislation in force regarding the processing of foodstuff (L.580/67 and subsequent L.145/1994 and DPR. 187/2001) and it is obtained in accordance with EC Regulation 852/2004, 178/2002 and EU Regulation 1169/2011.

ORGANOLEPTIC PROPERTIES

The product is of a characteristic white color, free of anomalous odors and tastes. The aspect is that of a fine powder, free of clumps and/or foreign bodies.

CHEMICAL-PHYSICAL PROPERTIES

| PARAMETER | REFERENCE METHOD | UNIT OF MEASURE | GUIDELINE VALUES | TOLERANCE |
|-------------------|----------------------------|-----------------|------------------|-------------|
| Moisture | ISO 712:2010 | % | 14.5 | 15.5 max. |
| Ash | ISTISAN 1996/34 Page 77 | % D.S. | 0.58 | 0.65 max. |
| Proteine (Nx5.70) | ISO 29483 | % D.S. | 12.0 | 11.0 - 13.0 |
| Dry Gluten | ISO 21415-4:2017 | % D.S. | 11.0 | 10.5 - 12.0 |

TECHNOLOGICAL PROPERTIES

| PARAMETER | REFERENCE METHOD | UNIT OF MEASURE | GUIDELINE VALUES | TOLERANCE | |
|----------------------|------------------|-----------------|------------------|-----------|---------------|
| Alveograph Analysis | W | ISO 27971:2008 | Joules | 210 | 200 - 220 |
| Alveograph Analysis | P/L | ISO 27971:2008 | | 0.70 | 0.50 - 0.60 |
| Farinograph Analysis | Absorption | ICC Stand115/1 | % | 52,0 | 50 - 55 |
| Farinograph Analysis | Stability | ICC Stand115/1 | minutes | 12' | 10' - 14' |
| Falling Number | | ISO 3093:2009 | seconds | 330'' | 300'' - 340'' |

NUTRITION FACTS

Average values for: 100 g

| | |
|--------------------|------------|
| Energy (Kj / Kcal) | 1490 / 350 |
| Fat | 1.0 g |
| of which saturated | 0.3 g |



| | |
|----------------------------------|-----------------|
| Carbohydrates of which sugars | 68.3 g 2.4 g |
| Fibre | 3.3 g |
| Protein | 12.0 g |
| Salt | 0 g |

MICROBIOLOGICAL PROPERTIES

| MICRO-ORGANISMS | LIMITS | GUIDELINE VALUES | REFERENCE LEGISLATION |
|-------------------------------|-------------|------------------|----------------------------|
| Total bacterial count (CFU/g) | 50,000 max. | 3.000 | ISO 4833-1 |
| Total coliform (CFU/g) | 10 max. | < 10 | AFNOR BRD 07/8-12/04 |
| Salmonella (CFU/25g) | Absent | Absent | MIP 008:2018 REAL TIME PCR |
| Molds and yeasts (CFU/g) | 1,000 max. | 100 | ISO 21527-2:2008 |
| Escherichia coli (CFU/g) | 10 max. | < 10 | AFNOR BRD 07/8-12/04 |

PHYSICAL PROPERTIES

| FILTH-TEST | LIMITS | GUIDELINE VALUES | REFERENCE LEGISLATION |
|--------------------------|---------|------------------|-----------------------|
| N° Insect fragments/50 g | 20 max. | 5 | DM 12/01/1999 |
| Rodent hair/50 g | Absent | Absent | DM 12/01/1999 |

CHEMICAL PROPERTIES

| RESIDUAL PHYTOSANITARY PRODUCTS | LIMITS | GUIDELINE VALUES | REFERENCE LEGISLATION |
|---------------------------------|--------|------------------|-----------------------|
| Pesticides (mg/kg) | 0.01 | < 0.01 | UNI EN ISO 15662:2009 |

| RESIDUAL HEAVY METALS | LIMITS | GUIDELINE VALUES | REFERENCE LEGISLATION |
|-----------------------|--------|------------------|-----------------------|
| Lead (mg/kg) | 0.20 | 0.05 | Reg. CE 1881/2006 |
| Cadmium (mg/kg) | 0.10 | 0.03 | Reg. CE 1881/2006 |
| Arsenic (mg/kg) | 0.20 | 0.05 | Reg. CE 1881/2006 |
| Mercury (mg/kg) | 0.50 | 0.03 | Reg. CE 1881/2006 |

| RESIDUAL MYCOTOXIN | LIMITS | GUIDELINE VALUES | REFERENCE LEGISLATION |
|--------------------------------|--------|------------------|-----------------------|
| Aflatoxins B1+B2+G1+G2 (µg/kg) | 4 | 0 | Reg. CE 1881/2006 |
| Aflatoxin B1 (µg/kg) | 2 | 0 | Reg. CE 1881/2006 |
| Ochratoxin A (µg/kg) | 3 | 0 | Reg. CE 1881/2006 |
| Zearalenone (µg/kg) | 75 | 0 | Reg. CE 1881/2006 |
| Deoxynivalenol (µg/kg) | 750 | 50 | Reg. CE 1881/2006 |

Lot: numerical one.

Expiry date: 12 months from the grinding date.

Storage conditions: The bagged product must be stored on suitable pallets in a cool, dry place, away from sources of infestation. The ideal condition is +15-18° C / 50-60% relative humidity.

On receipt of the goods, the plastic wrapping film must be removed from the pallet in order to ensure the correct preservation and transpiration of the product.

Allergen: Gluten. It may contain traces of soy.

GMO: The product doesn't contain GMOs and its ingredients are not derived from GMOs in compliance with EU Reg. n°1829 and 1830/2003 and subsequent amendments.

Transport: Paper packaging for food use.

Ideal for: product for bread and pizza.



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Responsible person signature: _____

