molino PAOLO MARIANI®
molinomarianipaolo.com

TYPE "0" NAZIONALE 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.
Protein (Nx5.70)	ISO 29483	% D.S.	11.0	10.0 - 12.0
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	190	180-200
Alveograph Analysis	P/L	ISO 27971:2008		0.50	0.50 - 0.55
Farinograph Analysis	Absorption	ICC Stand115/1	%	51,0	50 - 55
Farinograph Analysis	Stability	ICC Stand115/1	minutes	11'	10' - 13'
Falling Number		ISO 3093:2009	seconds	330''	300'' - 340''

NUTRITION FACTS

Average values for: 100 g

Energy (Kj / Kcal)	1490 / 350
Fat of which saturated	1.0 g 0.3 g
Carbohydrates of which sugars	68.3 g 2.4 g
Fibre	3.3 g

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Protein	11.0 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

RESIDUI PRODOTTI FITOSANITARI	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)	0.10	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.
Furthermore, the bulk product must be stored in silos specifically reserved for storing meals for human consumption.
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: Bulk and paper packaging for food use.
Ideal for: product for bread and pizza.

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This document has been issued and approved on: 05/04/2021

Responsible person signature: _____

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