



## SUMMARY OF THE VALUES OF WHEAT FLOUR

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### PIZZA LINE "SOFIA"

#### INGREDIENTS

Wheat Flour Type "00".

Allergens: contains **gluten**, it may contain traces of **soy**.

#### CHARACTERISTICS

Product obtained by grinding and sifting the mixture of soft wheat liberated from foreign substances and impurities and in conformity with Law 580 of 04/07/67, as amended.

The flour looks pure and homogeneous free from antimicrobial substances, preservatives, colorings, additives or processing aids of any species. It has no infestations in place or residual contamination by pests or rodents, alterations of any kind and origin, from the ground, sand, foreign objects and substances of any kind.

#### USAGE

"00" type flour for traditional or baked in tin pizza with a 7-8 hours average time of rising. It's suitable both for direct and indirect dough.

| DETERMINATION                          |              | UNITS               | VALUES         | TOLERANCE  |          |
|--|--------------|---------------------|----------------|--|----------|
| <b>CHEMICAL CHARACTERISTICS</b>        |              |                     |                |  |          |
| Humidity                               |              | %                   | 14.5           | +/- 1  |          |
| Ashes                                  |              | %                   | 0.55           | Max  |          |
| Proteins                               |              | g/100g s.s.         | 12.5           | Min  |          |
| Gluten                                 |              | g/100g s.s.         | 10.5           | Min  |          |
| <b>RHEOLOGICAL CHARACTERISTICS</b>     |              |                     |                |  |          |
| Alveogram W                            |              |                     | 250            | +/- 10%  |          |
| Alveogram P/L                          |              |                     | 0.50           | +/- 0.1  |          |
| Water Absorption 14,0 %                |              | %                   | 58.5           | +/- 2  |          |
| Stability                              |              | minutes             | 11.5           | Valore medio   |          |
| Falling Number                         |              | seconds             | 300            | Min  |          |
| <b>MICROBIOLOGICAL CHARACTERISTICS</b> |              |                     |                |  |          |
| Total Bacterial Count                  |              | U.F.C./g            | 100.000        | Max  |          |
| Yeasts                                 |              | U.F.C./g            | 1.000          | Max  |          |
| Molds                                  |              | U.F.C./g            | 1.000          | Max  |          |
| Total Coliforms                        |              | M.P.N./g            | 100            | Max  |          |
| Escherichia Coli                       |              | U.F.C./g            | 10             | Max  |          |
| Clostridial Anaerobes                  |              | U.F.C./g            | 10             | Max  |          |
| Salmonella                             |              |                     | Absent in 25 g |  |          |
| Fecal Streptococci                     |              | U.F.C./g            | 10             | Max  |          |
| <b>CHEMICAL CONTAMINANTS</b>           |              |                     |                |  |          |
|  |              |                     |                | Average nutritional values per 100g  |          |
| Aflatoxins B1                          | µg/Kg s.t.q. | 2                   | Max            | Energy   | 1455 kJ  |
|  | µg/Kg s.t.q. | 4                   |                |  | 343 kcal |
| Ochratoxin A                           | µg/Kg s.t.q. | 3                   | Max            | Fat  | 0.7 g    |
| DON                                    | µg/Kg s.t.q. | 750                 | Max            | Of which:-saturates  | 0.2 g    |
| Zearalenone                            | µg/Kg s.t.q. | 75                  | Max            | Carbohydrate   | 70 g     |
| Lead                                   | mg/Kg s.t.q. | 0,2                 | Max            | Of which:- sugars  | 1.5 g    |
| Cadmium                                | mg/Kg s.t.q. | 0,2                 | Max            | Fibre  | 2.2 g    |
| <b>FILTH TEST</b>                      |              |                     |                | Protein  | 13 g     |
| Whole Insects                          |              | Absents             | Max            | Salt   | 0.01 g   |
| Insect Fragments                       |              | 25 fragments in 50g | Max            | <b>SHELF LIFE</b><br><br>The flour is produced for a retention of 300 days. It is recommended to store in a cool, dry place. |          |
| Hair of rodents and their fragments    |              | Absents             | Max            |  |          |
| <b>PESTICIDES</b>                      |              |                     |                |  |          |
| Fumigants                              |              | Law Limits          | Max            |  |          |
| Organophosphates                       |              | Law Limits          | Max            |  |          |
| Organocchlorine                        |              | Law Limits          | Max            |  |          |
| Piretorids                             |              | Law Limits          | Max            |  |          |

#### PACKAGING

The product is packed in a 25Kg paper bag and shipped on a 1000Kg Epal Pallet (80x120 cm). N° of packs 40x25 Kg. N° of packs per layer 4. N° of layers 10. EAN code 8033011590101.

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