

MOLINO GRASSI

STANDARD FINISHED PRODUCT

Batch n°: 071/23

Verification (CQ)

Production Date: 18/05/2023

Approval (FAR)

Best Before Date: 18/05/2024

STD-PF 07056

Rev. 00

Data 01/12/2022

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1a - NAME

Soft wheat flour 00 PIZZA and FOCACCIA enriched with folic acid and iron

1b - DESCRIPTION

Product obtained from the grinding and subsequent sifting of soft wheat cleaned of extraneous substances and impurities.

Ingredients: type "00" soft wheat flour, iron, folic acid (from 4 mg to 9 mg of iron/100 g and from 140 µg to 220 µg of folic acid/100 g).

2 - PACKING AND DELIVERY SPECIFICATIONS

COD.	PACKING	SHELF LIFE	WORDING
07056**	1 KG PAPER BAG Preheated film packagings with 10 paper bags each one	12 MONTHS	keep in a cool dry place Tmax= 20°C, H2O rel. max= 45% Use by ..., Lot. n°

3 - NUTRITIONAL VALUES

Calculated per 100 gr of product		
Energy	1439/339	kJ/kcal
Fat	1,1	g
of which saturated	0,2	g
Carbohydrates	69,0	g
of which sugars	1,3	g
Dietary fibre	2,5	g
Protein	12,0	g
Salt	0,0	g

* At the reception of the goods, do not keep it on the mean of transport but unload goods immediately in a silo provided with an adequate anti-condensation system!

** At the reception of the goods, immediately free the pallets from plastic package!

4 - CHEMICAL SPECIFICATIONS

PARAMETER	VALUE	U.M.
MOISTURE	15,0 ± 0,5	%
ASH CONTENT	0,55 max	% on d.m.
GLUTEN content	9,0 min	% on d.m.
PROTEIN (N X 5,70)	11,0 min	seconds
FALLING NUMBER	285 min	seconds

PARAMETER	VALUE	U.M.
ALVEOGRAPH - W	220 ± 20	
ALVEOGRAPH - P/L	0,50 ± 0,05	
FARINOGRAPH - Absorption	53,0 min	c.c water
FARINOGRAPH - stability	7,0 min	minutes

5 - CONTAMINATING AGENTS

PARAMETER	VALUE	U.M.
AFLATOXIN B1+B2+G1+G2	4 max	ppb
AFLATOXIN B1	2 max	ppb
OCRATOXIN A	3 max	ppb
ZEARALENON	75 max	ppb

PARAMETER	VALUE	U.M.
DEOXINIVALENOL	750 max	ppb
CADMIUM	Reg. CE 1881/06 and amendments	
LEAD	Reg. CE 1881/06 and amendments	
PESTICIDES RESIDUAL	Reg. CE 396/05 and amendments	

6 - HYGIENICAL-SANITARY SPECIFICATIONS

PARAMETER	VALUE	U.M.
TOT BACT. COUNT (32°)	50.000 max	U.f.C. in 1g
SALMONELLA Spp.	Absent	U.f.C. in 25g
ESCHERICHIA COLI	10 max	U.f.C. in 1g
ENTEROBACTERIACEAE	10.000 max	U.f.C. in 1g
STAPHYLOCOCCUS (Pathogens)	25 max	U.f.C. in 1g

PARAMETER	VALUE	U.M.
MOULD	1.000 max	U.f.C. in 1g
YEAST	1.000 max	U.f.C. in 1g
EXTRAN. BODIES	Absent	in 50g
FILTH TEST - Insect fragments	35 + 15	in 50g
FILTH TEST - Mouse hair	Absent	in 50g

7 - COMPLIANCE DECLARATIONS

ALLERGENS	CONTAINS GLUTEN NATURALLY PRESENT IN WHEAT, the consumption of flour and/or its derivatives must be absolutely avoided by people afflicted with celiac disease. May contain traces of soy and mustard
GMO	Produced using wheat NOT GMO and in compliance with Reg. EU n° 1829 and 1830/2003