



**Molini di Voghera**

Mugnai in Oltrepò

Molini di Voghera S.p.a.  
Direzione e controllo della Gionicem S.r.l.

Sede sociale e stabilimento:  
Strada Retorbido 18 – 27058 Voghera (PV)  
Tel.: 0383 41320 – fax: 0383 642930  
e-mail: info@molinidivoghera.it  
Cap. Soc. € 3.120.000,00 i.v. – REA n.56203  
Registro imprese di Pavia n. 00185630183  
Partita Iva e Codice Fiscale: 00185630183

**BRCS**

Food Safety

CERTIFICATED

Voghera, 23/01/2023

Technical data sheet of **SOFT FLOUR “ 2” – LA RUSTICA CON PURO GERME DI GRANO”**

**Country of origin:** EU (Italy)

**Primary ingredient:** EU – NON EU soft wheat.

MOLINI di VOGHERA S.p.A. adopts a self-checking system, with the HACCP method (Regulation EC 852/2004 and subsequent amendments and additions) and complies with the dictates of Law no. 580 and subsequent amendments and additions.

**Packaging:** Paper bags, suitable for food packaging, 25 kg, white with the Italian flag.



**Rheological properties - max humidity 15.50% - - max ash 0,95% -**

Baking Capacity W	Elasticity and Extensibility P/L	Absorption	Stability	Protein
<b>370 - 380</b>	<b>0,60 – 0,70</b>	--	--	<b>&gt; 14%</b>

**Health and hygiene properties:**

CONTA BATTERICA TOT.	LIEVITI	MUFFE	FILTH TEST	LISTERIA	SALMONELLA	E. COLI
<b>&lt;100.000 u.f.c./g</b>	<b>&lt; 1.500 u.f.c./g</b>	<b>&lt; 1.500 u.f.c./g</b>	<b>Max 10 frammenti su 50 g di farina</b>	<b>Absent /25g</b>	<b>Absent /25g</b>	<b>&lt; 10 u.f.c./g</b>

**Ingredients and allergens:** soft wheat flour. Contains **gluten**. May contain traces of **soy** and **mustard**.

**Nutritional information average value for 100 g:**

ENERGY kJ	<b>1493</b>
ENERGY kcal	<b>352</b>
FAT g	<b>1,7</b>
of which saturated g	<b>0,4</b>
CARBOHYDRATES g	<b>68</b>
of which sugars g	<b>0,5</b>
DIETARY FIBER g	<b>4,1</b>
PROTEIN g	<b>14</b>
SALT g	<b>0,05</b>

***It is guaranteed that the flour has been handled and stored, in such a way that the formation of micro-toxins is avoided.***

***Pesticide residues, mycotoxins and heavy metals within legal limits.***

***GMO:*** the soft wheat flour produced and sold complies with the European directives 1829/2003/CE and 1830/2003/CE of conventional product.

*We have adopted, at our level, all the appropriate measures to avoid accidental contamination.*

***Storage:*** Store in a suitable and ventilated place, with a max temperature of 25°C and maximum humidity of 50%, never in direct contact with floors or walls. If in bulk, only stored in the relevant standard container. Expiration date and lot number indicated on the packaging. Remove the protective film upon arrival in the warehouse.

***Use:*** Flour obtained through a particular kind of grinding, which keeps the grain's seeds in the mixture and, thanks to a reduced level of refinement, a high level of fibre. Ideal for making various products. Excellent for bread making, can be used for crunchy flat-breads, rustic focaccia and also for the base of certain pizzas.

***Type of packaging:***

<i>BAG</i>	<i>PROTECTIVE FILM</i>	<i>WOODEN PALLET</i>
<i>PAP22</i>	<i>LDPE4</i>	<i>FOR50</i>
<i>PAPER</i>	<i>PLASTIC</i>	<i>WOOD</i>

Quality Manager  
Molini di Voghera S.p.A.