

Voghera, 10/11/2021

*Technical data sheet of **SOFT FLOUR** (“00 SX”)*

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 in colour with pink writing with added vital gluten from soft wheat. If in bulk, carried in suitable company vehicles, regularly certified and monitored.



Rheological properties - max humidity 15.50% - - max ash 0,55% -

| Baking Capacity W | Elasticity and Extensibility P/L | Absorption | Stability | Wet Gluten |
|-------------------|----------------------------------|------------|-----------|------------|
| 480 – 500 | 0,70 – 0,75 | 64- 65% | > 32' | > 36 |

Health and hygiene properties:

| TOTAL BACTERIA COUNT | YEAST | MOULD | FILTH TEST | E. COLI |
|----------------------|------------------|------------------|---|---------------|
| <100.000 u.f.c./g | < 1.500 u.f.c./g | < 1.500 u.f.c./g | Max 10 insect fragments per 50 g of flour | < 10 u.f.c./g |

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

Nutritional information average value for 100 g:

| | |
|----------------------|-------------|
| ENERGY kJ | 1510 |
| ENERGY kcal | 356 |
| FAT g | 2,2 |
| of which saturated g | 0,5 |
| CARBOHYDRATES g | 70 |
| of which sugars g | 1,0 |
| PROTEIN g | 17 |
| SALT g | 0,02 |

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.

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: Top of the range, for lengthy fermentations, and the type of products which require a good "hold" in the dough.

Type of packaging:

| BAG | PROTECTIVE FILM | WOODEN PALLET |
|-------|-----------------|---------------|
| PAP22 | LDPE4 | FOR50 |
| PAPER | PLASTIC | WOOD |

Quality Manager
Molini di Voghera S.p.A.