

Voghera, 23/01/2023

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF SOFT FLOUR
("OLTREPO INTEGRALE")**

Country of origin: EU (Italy)

Primary ingredient: EU soft wheat (Italy).

MOLINI di VOGHERA S.p.A. adopts a self-checking system, with the HACCP method (Regulation EC 852/2004 and subsequent amendments and additions).

Packaging: Paper bags, suitable for food packaging, 1 kg, beige in colour with the Italian flag and yellow writing.



Rheological properties - max humidity 15,50% - - max ash min 1,30% max 1,70% -

Baking Capacity W	Elasticity and Extensibility P/L	Absorption	Stability	Wet Gluten
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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	1493
ENERGY kcal	352
FAT g	2,6
of which saturated g	0,2
CARBOHYDRATES g	67
of which sugars g	0,6
DIETARY FIBER g	4,0
PROTEIN g	13
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. Expiration date and lot number indicated on the packaging. Remove the protective film upon arrival in the warehouse.

Use: Flour high in fibre, for wholemeal breads and for straight dough which needs a good hold, and requiring a fermentation period of up to 6-8 hours.

Type of packaging:

BAG	BUNDLE PROTECTIVE FILM	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	LDPE4	FOR50
PAPER	PLASTIC	PLASTIC	WOOD

Quality Manager
Molini di Voghera S.p.A.