



**Molini di Voghera**

Mugnai in Oltrepò

**Molini di Voghera S.p.a.**

**Direzione e controllo della Gionicem S.r.l.**

Sede sociale e stabilimento:

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Cap. Soc. € 3.120.000,00 i.v. – REA n.56203

Registro imprese di Pavia n. 00185630183

Partita Iva e Codice Fiscale: 00185630183

UNI EN ISO 9001:2015



SISTEMA DI GESTIONE  
QUALITÀ CERTIFICATO



Voghera, 20/01/20

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF SOFT FLOUR  
("00 PIZZERIA PLUS")**

**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).

**Packaging:** Paper bags, suitable for food packaging, 25 kg, red and white with yellow and red writing. 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
340 - 360	0,60 – 0,70	57,5 – 58,5%	> 16'	> 27

**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**.

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

ENERGY kJ	<b>1532</b>
ENERGY kcal	<b>361</b>
FAT g	<b>1,2</b>
of which saturated g	<b>0,2</b>
CARBOHYDRATES g	<b>73</b>
of which sugars g	<b>1,0</b>
PROTEIN g	<b>15</b>
SALT g	<b>0,02</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.**

**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.

**Use:** Flour for elastic doughs, highly suitable for making traditional pizza. This is ideal for over 12 hours of leavening. This particular mix of grains gives it a crispy and fragrant feature.

**QUALITY MANAGER**  
Paola Marchesi  
Molini di Voghera S.p.A.