



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

Sede sociale e stabilimento:
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 Registro imprese di Pavia n. 00185630183
 Partita Iva e Codice Fiscale: 00185630183

RINTRACCIABILITÀ NELLE
 FILIERE AGROALIMENTARI



UNI EN ISO 22005:2008

CERTIFICATO N. P3519



Food Safety

CERTIFICATED

Voghera, 23/01/2023

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

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) 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 and yellow 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
280 - 300	0,65 – 0,75	54 - 55%	> 13'	> 24

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	1481
ENERGY kcal	354
FAT g	1,2
of which saturated g	0,2
CARBOHYDRATES g	73
of which sugars g	1,0
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. 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 for straight dough that needs a good hold, ideal for making bread of all sizes, with fermentation lasting for between 8 and 10 hours, and for puff pastry. In the Oltrepò area it is greatly appreciated by producers of the classic 'miccone' and 'treccia' breads.

Type of packaging:

BAG	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	FOR50
PAPER	PLASTIC	WOOD

Quality Manager
Molini di Voghera S.p.A.