

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



Molini di Voghera
Mugnai in Oltrepò

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



Voghera, 10/11/2021

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF SOFT FLOUR
“00 D BERGAMASCHI”**

Country of origin: EU (Italy)
Primary ingredient: 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, beige in colour with green 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
200 - 220	0,65 – 0,75	52 - 53%	> 10'	> 20

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	1486
ENERGY kcal	355
FAT g	1,2
of which saturated g	0,2
CARBOHYDRATES g	75
of which sugars g	1,0
PROTEIN g	11
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, without any particular need for leavening, for all types of bread and pan pizza. Widely used in bakeries for doughs rich in butter and fats.

Type of packaging:

BAG	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	FOR50
PAPER	PLASTIC	WOOD

Quality Manager
Molini di Voghera S.p.A.