

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

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, 24/03/2021

Technical data sheet of PIZZERIA GLUTEN FREE

Country of origin: EU (Italy) *Primary ingredient:* EU – NON EU wheat starch.

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: Kg buckets. 5 net.

Composition: GLUTEN FREE WHEAT STARCH, RICE FLOUR, DEXTROSE, CYCLE FIBER, PSYLLIUM FIBER, thickeners: (GUAR RUBBER), YEAST EXTRACT.

Conforms to: DM 27 February 1996 No. 209 (with DM Update of HEALTH February 27, 2008), D.P.R. (EC) No 852/2004, Regulation (EC) No 882/2004 of 30 November 1998, as amended by Regulation (EC) No 178/2002 and subsequent amendments and corrections, D.L. 23 June 2003, No. 181, Reg. No. 41/2009 of 20 January 2009.

Nutritional value for 100 g of product:

Energy value	336kcal - 1.426 kJ		
Fat	0,7 g		
Of which saturated fatty acids	0,1 g		
Carbohydrates	79,3 g		
of which sugars	4,0 g		
Fibers	3,8 g		
Protein	2,9 g		
Salt	0,0 g		

Only professional use.

Labeling according to the norm: D.Lgs 27/01/92 n ° 109 art.17, Reg. CEE n ° 1169 of 25/10/2011

Allergies and Allergin risks: With reference to the product covered by the card, pursuant to Law No. 88 of July 07, 2009, art.27, any allergenic ingredients are listed in the table.

FOOD Allergens (Annex Illa of EC Directive 89/2003 of 10 November 2003)	CERTAINTY PRESENCE*	POSSIBLE PRESENCE ACCIDENTAL**
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybrid strains) and derived products.	YES	по
Crustaceans and products based crustaceans.	no	no
Eggs and egg products.	no	no
Fish and fish products	no	no
Peanuts and peanut-based products.	no	no
Soya and soy products.	no	no
Milk and milk products (including lactose)	no	no
Nuts (Amygdalus communis L.), hazelnuts (Corylus avellana), common nuts (Juglans regia), cashew nuts (Western anacardium), pecan nuts (Carya illinoiesis (Wangenh) K. Koch), nuts Brazil (Bertholletia excelsa), pistachios (Pistacia verera), Queensland nuts (Macadamia ternifolia) and derived products.	no	no
Celery and celery products.	no	no
Mustard and mustard products.	no	no
Sesame seeds and sesame products.	no	no
Sulphurous anhydride and sulphites in concentrations above 10 mg / kg. O 10 mg / l. Expressed as So2.	no	no
Lupins and derived products	no	no
Shellfish and derived products	no	no

Notes.

* For "YES" in the column "CERTAIN PRESENCE" is meant as a direct addition, that is, that the allergen is present in the food product because it is an ingredient or ingredient constituent (including solvents, thinners, and flavoring media And additives).

** For "YES" in the column "POSSIBLE ACCIDENT PRESENCE" is meant as cross contamination, that allergens may be present in the food product for accidental causes such as human error, residues from other processes, etc.

O.G.M.: This product does not contain, does not consist of and is not obtained from GMOs in compliance with EC regulations:

- n° 49/2000 Amending Regulation (EC) No.1139/98 concerning the obligation to indicate on food labeling of certain foodstuffs derived from genetically modified organisms characteristics other than those covered by Directive 79/112 / EEC (Article 1 (2) (b)).
- n° 50/2000 Concerning the labeling of foodstuffs and food ingredients containing additives and flavorings genetically modified or derived from genetically modified organisms.
- n° 1829/2003 Relating to genetically modified food and feed.
- n° 1830/2003- Inherent in the traceability and labeling of genetically modified organisms.

STORAGE: Store in a cool, dry place away from sunlight. The packaging must be immediately closed after each use. Expiration date and lot number indicated on the packaging.

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.

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