



**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

Voghera, 23/01/2023

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF FINE DURUM WHEAT  
SEMOLINA “SELEZIONE PUGLIESE”**

**Country of origin:** EU (Italy)

**Primary ingredient:** EU – NON EU durum 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, blu in colour with red and yellow writing. If in bulk, carried in suitable company vehicles, regularly certified and monitored.



**Properties:**

PARAMETERS	U.M.	Ref. Value	Toll
Moisture	%	14,50	±1
Ash	%dm	0,86	±0,04
Protein	%dm	14,00	±1
Dry gluten	%dm	12,5	±1
Wet gluten	%	32,5	±2
Gluten index	1-100	50	Min
Falling Number	sec	350	Min
Yellow index (200 - 160 µm)	Ind."b"	24,0	Min
Cellulose	%dm	0,35	±0,10
Pres.of soft wheat	%	3	Max

**Rheological properties:**

PARAMETERS	U.M.	Ref. Value	Toll
W	10 <sup>-4</sup> J	250	±30
P/L		1,3	±0,5
Water absorption (ref.14% moisture)	%	61,0	±2
Stability	min	8,0	±2
Development	min	2,0	±0,4

**Health and hygiene properties:**

PARAMETERS	U.M.	Ref. Value	Toll
Bugs fragments	N°/50g	15	Max
Hair of mouse	N°/50g	absent	
Smells strangers	absent		
Strangers bodies	absent		
Tot. Bacterial charge	UFC/g	100000	Max
Enterobacterium	UFC/g	10000	Max
Staphilococchi coag +	UFC/g	25	Max
Bacillus cereus	UFC/g	20	Max
Escherichia Coli	UFC/g	100	Max
Salmonella	in 25 g	absent	
Mould	UFC/g	1500	Max
Yeasts	UFC/g	1500	Max

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

PARAMETERS	U.M.	Ref. Value
ENERGY	kJ/100 g	1462
ENERGY	kcal/100 g	345
FATS	g	1,0
saturated	g	0
CARBOHYDRATES	g	70,0
sugars	g	1,0
PROTEIN	g	14
SALT	g	0,02

**Allergens:** *Durum wheat*, may contain traces of **soy** and **mustard**.

**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:** *Durum wheat semolina* is perfect for the production of bread, focaccia, pizza and fresh pasta and can be combined with soft wheat flour too.

**Type of packaging:**

BAG	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	FOR50
PAPER	PLASTIC	WOOD

Quality Manager  
Molini di Voghera S.p.A.