

Voghera, 23/01/2023

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF FINE DURUM WHEAT  
SEMOLINA**

**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, white in colour with red and orange writing.



**Properties:**

PARAMETERS	U.M.	Ref. Value	Toll
Moisture	%	<b>15,50</b>	<b>Max</b>
Ash	%ss - %dm	<b>0,90</b>	<b>Max</b>
Protein	%ss - %dm	<b>12</b>	<b>Min</b>
Falling Number	sec	<b>350</b>	<b>Min</b>
Pres of soft wheat	%	<b>3</b>	<b>Max</b>

**Rheological properties:**

PARAMETERS	U.M.	Ref. Value	Toll
W	10 <sup>-4</sup> J	<b>150</b>	<b>±30</b>
P/L		<b>2,5</b>	<b>±0,5</b>
Water absorption (ref.14% moisture)	%	<b>58</b>	<b>Min</b>
Stability	min	<b>5,0</b>	<b>±2</b>
Development	min	<b>2,0</b>	<b>±0,4</b>

**Health and hygiene properties:**

PARAMETERS	U.M.	Ref. Value	Toll
Bugs fragments	N°/50g	50	N°/50g
Hair of mouse	N°/50g	absent	
Smells strangers	absent		
Strangers bodies	absent		
Tot. Bacterial charge	UFC/g	100000	UFC/g
Escherichia Coli	UFC/g	100	UFC/g
Salmonella	UFC/25 g	absent	
Mould	UFC/g	1000	Max
Yeasts	UFC/g	1000	Max

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

PARAMETERS	U.M.	Ref. Value
ENERGY	kcal/100 g	340
ENERGY	kJ/100 g	1443
TOTAL FATS	g	1,4
saturated	g	0,3
TOTAL CARBOHYDRATES (difference method)	g	69
sugars	g	1,0
FIBER	g	3
PROTEIN	g	12
SALT	g	0,001

**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.