



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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Partita Iva e Codice Fiscale: 00185630183

Voghera,23/01/2023

**TECHNICAL DATA SHEET DETAILING COMPLIANCE OF DURUM WHEAT SEMOLINA
“S1”**

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



Properties:

PARAMETERS	U.M.	Ref. Value	Toll
Moisture	%	14,50	±1
Ash	%dm	0,68	±0,04
Protein	%dm	12,5	±0,5
Dry gluten	%dm	11,5	±0,6
Gluten index	1-100	70	Min
Brown pinits	n°/dm2	30	Max
Black points	n°/dm2	20	Max
Yellow index (200 - 160 µm)	Ind."b"	5	Min
Cellulose	%dm	0,35	±0,10
Pres.of soft wheat	%	3	Max

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	
PARAMETERS	U.M.	Ref. Value	Toll
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

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 pasta.

Type of packaging:

BAG	PROTECTIVE FILM	WOODEN PALLET
PAP22	LDPE4	FOR50
PAPER	PLASTIC	WOOD

Quality Manager
Molini di Voghera S.p.A.