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BRCs

Food Safety



TECHNICAL DATA SHEET

Rev. 06 del 09/01/2025

|  |  |   |                |
|--|--|---|----------------|
| <b>Registered name:</b>                                | soft wheat flour type "00"   |   |                |
| <b>Commercial name</b>                                 | 00 "PASTA"   |  |                |
| <b>Ingredients</b>                                     | Soft <i>wheat</i> flour.   |   |                |
| <b>Description</b>                                     | Calibrated flour obtained by milling selected soft wheat from EU and subsequent mixing of flours. It does not contain additives or technological aids of any kind.   |   |                |
| <b>Use</b>   | Ideal for FRESH PASTA.   |   |                |
| <b>Conservation</b>                                    | Store in a cool, dry and well-ventilated place, away from sunlight, at a temperature below 25°C.   |   |                |
| <b>ORGANOLEPTIC CHARACTERISTICS</b>                    |  |   |                |
| <b>Appearance</b>                                      | Grainy and free-flowing, not dusty   |   |                |
| <b>Colour</b>  | Natural white  |   |                |
| <b>Smell</b>   | Pleasant, delicate without extraneous notes of rancid, musty and stale.  |   |                |
| <b>Consistence</b>                                     | Impalpable, dry, soft, smooth to the touch and free of lumps   |   |                |
| <b>AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT</b> |  |   |                |
| <b>Energy</b>  | 1441 kJ / 340 kcal   | <b>sugars</b>   | 0,37 g         |
| <b>Total fat</b>                                       | 1,9 g  | <b>Fibre</b>  | 2,8 g          |
| <b>Saturated fat</b>                                   | 0,38 g   | <b>Protein</b>  | 12,5 g         |
| <b>Total carbohydrate</b>                              | 69,1 g   | <b>Salt</b>   | < 0,1 g        |
| <b>MICROBIOLOGICAL CHARACTERISTICS</b>                 |  |   |                |
| <b>Aerobic mesophilic microorganisms</b>               | < 100.000 CFU/g  | <b>Escherichia coli</b>   | < 10 CFU/g     |
| <b>Moulds and yeasts</b>                               | < 1.000 CFU/g  | <b>Salmonella spp.</b>  | absent in 25 g |
| <b>Total coliforms</b>                                 | < 500 CFU/g  |   |                |
| <b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>               |  |   |                |
| <b>Humidity</b>  | ≤ 15,50 %  | <b>ALVEOGRAM OF CHOPIN</b>  |                |
| <b>Protein</b>   | 12,00 / 13,00 %  | <b>W</b>  | 230 - 250      |
| <b>Gluten:</b>   | 10,50 / 11,50 %  | <b>P/L</b>  | 0,55 - 0,70    |
| <b>Falling Number</b>                                  | ≥ 280  | <b>BRABENDER FARINOGRAM</b>   |                |
| <b>Ash</b>   | ≤ 0,40 %   | <b>ABSORPTION %</b>   | ≥ 55 %         |
|  |  | <b>STABILITY minutes</b>  | ≥ 6            |
| <b>CONTAMINANTS AND FOREIGN BODIES</b>                 |  |   |                |
| <b>INSECT FRAGMENTS</b>                                | ≤ 25 in 50 g   |   |                |
| <b>MOUSE HAIR</b>                                      | absent   |   |                |
| <b>FOREIGN BODIES</b>                                  | absent   |   |                |
| <b>PESTICIDE RESIDUES</b>                              | Within the limits of EC Regulation 396/2005 - 149/2008 as amended.   |   |                |
| <b>CONTAMINANTS</b>                                    | Within the limits of EU Regulation 915/2023 - 1881/2006 as amended.  |   |                |
| <b>ADDITIONAL INFORMATION</b>                          |  |   |                |
| <b>Allergens</b>                                       | Contains: <b>gluten</b> . May contain: <b>soy, mustard, lupine</b> .   |   |                |
| <b>OGM</b>   | GMO free according to EC Reg 1829/2003 and EC Reg 1830/2003  |   |                |
| <b>Packing</b>   | 25 kg multilayer paper bag in accordance with: EC Reg. 1935/2004, EC Reg. 1895/2005, EC Reg. 10/2011 and current Italian law: M.D. 21/03/1973, Presidential Decree 777/82 and subsequent amendments. Food contact materials are for food use. For bulk product use tanks dedicated exclusively to the transport of flour.                                |   |                |
| <b>Shelf life</b>                                      | 12 months if the storage methods are followed. To maintain the product's characteristics, it is recommended to remove the stretch film and keep the bags elevated off the ground not leaning against the wall. Once the package is opened, the product should be consumed within a short time. It is recommended to always reseal the package after use. |   |                |
| <b>Internal code</b>                                   | 40925PA  |   |                |
| <b>Codice EAN</b>                                      | 8000917409868  |   |                |