



Linea
Far Farina

MOLINO DALLAGIOVANNA G.R.V. S.R.L.



Linea
Oltregrano



Linea
Senza Glutine

PRODUCT TECHNICAL DATA SHEET	NOBILGRANO "0" R PIZZA GREEN GERM	ORIGIN (Reg. UE 775/2018):	UE e non UE
		Milling Country	ITALIA

Product obtained by grinding and consequent abatement of common wheat released from foreign substances and impurities. The flour comes exclusively from healthy, loyal and commercial cereals on which traditional cleaning and washing is carried out with the relative water purification system in compliance with environmental standards. The flour does not contain foreign substances to wheat and has not undergone artificial bleaching or similar treatments, it is free of additives and technological aids of any nature.

INGREDIENTS: Soft wheat flour, wheat germ flour

USE: Ideal for long leavening Pizza



PHYSICAL AND CHEMICAL CHARACTERISTICS	M.U.	VALUE	LIMIT	REGULATORY REFERENCE
Humidity	% on weight	15,50	Max.	D.P.R. n. 187/01 and further amendments
Ash	% d. m.	0,65	Max.	D.P.R. n. 187/01 and further amendments
Protein	% d. m.	13,0	Min. (Nitrogen X 5,70)	D.P.R. n. 187/01 and further amendments
Dry gluten	% d. m.	12,00	Min.	/
Falling Number	Seconds	300	Min.	/

REOLOGICAL PROPERTIES (Alveogram Chopin)	M.U.	VALUE	LIMIT	REOLOGICAL PROPERTIES (Farinogram Brabender)	M.U.	VALUE	LIMIT
W	10-4J	340	± 30	A (Absorption at 14%)	%	56,00	± 2,5
P/L	mmH ₂ O/mm	0,55	± 0,15	CD (Stability)	Minuti	16,00	Min.

The analytical values indicated above are subject to normal variation due to natural processes, since they are plant products that vary according to the variety and growing conditions.

CHEMICAL CONTAMINANTS	M.U.	VALUE	LIMIT	REGULATORY REFERENCE
Aflatoxin B1	µg/kg (ppb)	2	Max.	Reg. CE n.1881/2006 and further amendments
Total Aflatoxins (B1+B2+G1+G2)	µg/kg (ppb)	4	Max.	Reg. CE n.1881/2006 and further amendments
Ochratoxin A	µg/kg (ppb)	3	Max.	Reg. CE n.1881/2006 and further amendments
Deoxynivalenol (DON)	µg/kg (ppb)	750	Max.	Reg. CE n.1881/2006 and further amendments
Zearalenone	µg/kg (ppb)	75	Max.	Reg. CE n.1881/2006 and further amendments
Lead	mg/kg (ppm)	0,2	Max.	Reg. CE n.1881/2006 and further amendments
Cadmium	mg/kg (ppm)	0,1	Max.	Reg. CE n.1881/2006 and further amendments
Pesticides	All production batches are in compliance with Reg. EC n. 396/2005 and further amendments.			

MICROBIOLOGICAL CONTAMINANTS	M.U.	VALUE	LIMIT	BIOLOGIC CONTAMINANTS AND FOREIGN BODIES (Filtth Test)	M.U.	VALUE	LIMIT
TVC	UFC/g	100000	Max.	Insect fragment	n° in 50 g	50	Max
Moulds and yeasts	UFC/g	1000	Max.	Mouse hair	n° in 50 g	Absent	/
Enterobacteriacee	UFC/g	1000	Max.	Foreign body	n° in 50 g	Absent	/
Escherichia coli	UFC/g	10	Max.	Metallic fragments	n° in 50 g	Absent	/
Salmonella spp.	25 g	Absent		Total impurities	n° in 50 g	Absent	/
Bacillus Cereus presumed	UFC/g	100	Max.	Other impurities	n° in 50 g	Absent	/
Stafilococcus Coagulase+	UFC/g	100	UFC/g				

OTHER LAW PROVISIONS

GMO	The product does not derive from genetically modified ingredients pursuant to Directives 1829/2003 and 1830/2003 and subsequent amendments. The tolerance threshold for accidental and technically unavoidable contamination does not exceed 0.9% as per current legislation.
Ionizing radiations	The product has not undergone ionizing radiation with reference to the Community Directives 1999/2 / CE and 1999/3 / CE and further amendments.

ORGANOLEPTIC CHARACTERISTICS

Appearance	Soft, flowing and fine powder, without lumps.
Colour	White, homogeneous without different shades
Smell and taste	Typical of wheat, light, pleasant and free of extraneous odors.

ADDITIONAL INFORMATION

Conservation	Store the product in a cool, dry and well-ventilated place at a temperature below 25 °C.
Shelf life - TMC	12 Months for packed product if the item "Conservation" is rigorously respected.
Packaging	The packaging used is multilayer paper bags or Big Bags. Bulk goods are transported in tanks authorized to transport food. The packaging are all compliant with EU legislation (Regulation 1935/2004 / CE, Regulation 1895/2005 / CE Regulation 10/2011 / CE, and subsequent amendments and integrations) and with Italian legislation (DM 21/03/1973 and Presidential Decree 777/82 and amended). Food contact materials are for food use.



Linea
Far Farina

MOLINO DALLAGIOVANNA G.R.V. S.R.L.



Linea
Oltregrano



Linea
Senza Glutine

ALLERGENS (Reg. CE 1169/2011)				
ALLERGENS	Allergens present in the product	Allergens present on the same production line	Allergens present in the Factory	Cross Contamination with the finished product
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains	SI/YES	SI/YES	SI/YES	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	SI/YES	SI/YES
Milk and products thereof (including lactose)	NO	NO	SI/YES	NO
Nuts and product thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof;	NO	NO	NO	SI/YES
Sesame seeds and products thereof;	NO	NO	SI/YES	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2	NO	NO	NO	NO
Lupin and products thereof;	NO	NO	NO	SI/YES
Molluscs and products thereof.	NO	NO	NO	NO

Average Nutritional Value per 100 g		Written by: Quality Assurance Manager		Packing format Kg	10
Energy	1512 kJ / 356 kcal			Approved by: Production Manager	
Fat	1,0 g	EAN 13 Numeric Product Code: 8033772094061			
of which saturates	0,1 g	 8 033772 094061			
Carbohydrate	73 g				
of which sugars	1,0 g				
Fibre	2,3 g				
Protein	14 g				
Salt	0,002 g				
Released on: 19/07/2021		Rev. 1	DISTRIBUTION IN A NON-CHECKED FORM		
The present declaration is valid from the reported date and it will be substituted just in case of important changes that could replace the essential compliance requirements or as soon as the current regulation will be modified and updated to require a new compliance assessment.					

Product Certified KOSHER
by EUROKOSHER



Prodotto certificato HALAL da HIA
(www.halalint.org)
HIA - ITA - 00346

HIA-ITA-00346-026



Allegato 3 PAQ 3.01 Rev.4