



Linea  
Far Farina

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



Linea  
Oltregrosso



Linea  
Senza Glutine

PRODUCT TECHNICAL DATA SHEET		"00" La TRIPLOZERO			ORIGIN (Reg. UE 775/2018):		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 type "00"								
USE: Ideal for fresh pasta. Equilibrated and brilliant white flour, it enhances the color of the egg yolk and it helps in maintaining the structure during boiling.								
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.	0,40	Max.	D.P.R. n. 187/01 and further amendments			
Protein		% d. m.	10,0	Min. (Nitrogen X 5,70)	D.P.R. n. 187/01 and further amendments			
Dry gluten		% d. m.	9,00	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	N.r.	/	A (Absorption at 14%)	%	55,00	± 1,5
P/L		mmH <sub>2</sub> O/mm	N.r.	/	CD (Stability)	Minuti	17,00	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 (FiltH 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	/
Enterobacteriaceae		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.						



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Oltregrano



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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 SO <sub>2</sub>	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	<div>MOLINO DALLAGIOVANNA G.R.V. s.r.l. Via Pilastro 2 Tel. 0523.787155 29010 GRAGNANO (Piacenza) Partita I.V.A. 00112590334</div>	Packing format Kg	5
Energy	1479 kJ / 348 kcal						Internal Product Code:	
Fat	0,90 g						320601.05	
of which saturates	0,10 g						EAN 13 Numeric Product Code:	
Carbohydrate	73,00 g						8033772090193	
of which sugars	1,00 g				Approved by: Production Manager	<div>Stefano Dallagiovanna</div>	<div>8 033772 090193</div>	
Fibre	2,20 g							
Protein	11,00 g							
Salt	0,002 g							
Released on:		21/04/2020		Rev.	0	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.								
In case of Emergency - Contact H24 : 380 4963670								

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

Product Certified KOSHER  
by EUROKOSHER

HIA-ITA-00346-008



Allegato 3 PAQ 3.01 Rev.4