



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



| | | | |
|-------------------------------------|--------------------|-----------------------------------|--------------------|
| PRODUCT TECHNICAL DATA SHEET | UNIQUA BLUE | 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 type "1", WHEAT gluten. SOURCE OF FIBRE

USE: Sourdough and natural yeast, Pizzas and Focaccia that require long leavening, Panettone, Colomba, Brioches, Croissant.



| 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. | 0,8 | Max. | D.P.R. n. 187/01 and further amendments |
| Protein | % d. m. | 14,0 | Min. (Nitrogen X 5,70) | D.P.R. n. 187/01 and further amendments |
| Dry gluten | % d. m. | 13 | ± 0,5 | / |
| Falling Number | Seconds | 300 | Min. | / |

| REOLOGICAL PROPERTIES (Alveogram Chopin) | M.U. | VALUE | LIMIT | REOLOGICAL PROPERTIES (Farinogram Brabender) | M.U. | VALUE | LIMIT |
|--|-----------------------|-------|-------|--|--------|-------|-------|
| W | 10-4J | 390 | ± 20 | A (Absorption at 14%) | % | N.r. | / |
| P/L | mmH ₂ O/mm | N.r. | / | CD (Stability) | Minuti | N.r. | / |

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 | / |
| 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 | Max. | | | | |

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 and flowing powder with typical texture, without lumps. |
| Colour | White with darker points due to bran parts. |
| 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 | 8 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. |
| HACCP | We certify that the product is obtained with a controlled process according to the principles of HACCP in accordance with EC Reg. 852/2004 "Hygiene of food products". |



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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 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 | MOLINO DALLAGIOVANNA G.R.V. s.r.l. Via Pilastro, 2 - Tel. 0523.787155 29010 GRAGNANO (Piacenza) Partita I.V.A. (0011259033 d) | Packing format Kg | 25 | |
|---|-------------------|--|--|------------------------------------|----|---|
| Energy | 1547kJ / 364 kcal | | | Approved by: Production Manager | | Internal Product Code: |
| Fat | 1,10 g | EAN 13 Numeric Product Code: | 8033772094146 | | | |
| of which saturates | 0,10 g | | 8 033772 094146 | | | |
| Carbohydrate | 72,00 g | | | | | |
| of which sugars | 1,10 g | | | | | |
| Fibre | 3,50 g | | | | | |
| Protein | 15,00 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 | | | | | | |

Product Certified KOSHER by EUROKOSHER



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

HIA-ITA-00346-01

