

**TECHNICAL DATA SHEET 15.26**

Versione 1 30/04/24

<b>PRODUCT</b>	<b>PASTA FRESCA E GNOCCHI</b>
Ingredients	Soft wheat flour type "00"
Intended use	Used to prepare home made pasta and gnocchi. Great performance for both manual dough and dough made with industrial kneaders. It can be used even in a mixture with semolina, in order to obtain an higher resistance in cooking. It can realise products with a rough surface that permit to fixate dressing.
Packaging	1 kg-5 Kg- 25Kg Multilayer paper bag with valve and polyethylene for food.
Batch and EAN13 code	Printed on each bag
Shelf life	Best before 12 months from production date
Allergens	GLUTEN – SOY – MUSTARD
Storage	Store in well ventilated and dry place. Avoid direct exposure to sunlight.

**NUTRITIONAL INFORMATION (Average values for 100g of edible product)**

ENERGY	<b>339 kcal 1417 kj</b>
FATS	<b>1 g</b>
Of which saturated fatty	<b>0,3 g</b>
CARBOHYDRATES	<b>72 g</b>
Of which sugar	<b>1 g</b>
FIBRES	<b>1,8 g</b>
PROTEINS	<b>10,5</b>
SALT	<b>0,0 g</b>

**CHEMICAL-PHYSICAL, RHEOLOGICAL AND MICROBIOLOGICAL CHARACTERISTICS**

Parameter		Value	Tolerance	U.M.	METHOD	
<b>CHEMICAL</b>	Moisture	15.5	max	%	UNI EN ISO 712 : 2010	
	Ash	0.45	max	% S.S.	UNI EN ISO 2171 : 210	
	Proteins (N*5.70)	10.5	min	% S.S.	D.M. 23/07/94	
	Moist Gluten	8.5	min	% S.S.	ICC n.137/1	
	Falling number	300	± 50	Sec.	ISO 3093:1974	
<b>MICROBIOLOGICAL</b>	Chopin's Alveograph	P/L	1.30	± 0.30	AACC 54-30A, ICC 121, ISO 27971 ISO 5530 – 1 del 1997 ISO 5530 – 1 del 1997	
		W	220	± 20		(J*10 <sup>-4</sup> )
	Brabender Extensograph	Energy	80	min		Cm2
		Extensibility	140	min		mm
	Brabender Farinograph	Absorption H <sub>2</sub> O	55	min		%
	Filt test	Insects Fragments	25	max	n°/ 50 g	G.U.18/8/94 ; D.M. 12/01/99 suppl. 5
		Mouse Fur	Absent	max	n°/ 50 g	
	Total Bacterial Count	10 <sup>-5</sup>	max	(UFC/g)	UNI EN ISO 4833 -1 : 2022	
	Enterobacteriaceae	10 <sup>-3</sup>	max	(UFC/g)	UNI EN ISO 21528 -2 : 2017	
	Escherichia Coli	10 <sup>-2</sup>	max	(UFC/g)	ISO 16649 -2 : 2010	
	Staphilococcus Aureus	10 <sup>-3</sup>	max	(UFC/g)	UNI EN ISO 6888-1 : 2021	
	Yeast and Moulds	5 x10 <sup>-3</sup>	max	(UFC/g)	ISO21527-1:2008	
	Salmonelle	Absent	max	(25/g)	UNI EN ISO 6579 -1 : 2020	
	<b>LEGAL LIMITS</b>					
		Aflotoxins (B1/B2/G1/G2)	4	max	µg/Kg	Reg. UE 2023 / 915
Aflotoxin B1		2	max	µg/Kg		
Ochratoxin A		3	max	µg/Kg		
Deoxynivalenol DON)		750	max	µg/Kg		
Zearaleone		75	max	µg/Kg		
	Lead	0.2	max	mg/Kg		
	Cadmium	0.1	max	mg/Kg		
OGM	NO OGM					