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# ORGANIC TYPE “2” SOFT WHEAT FLOUR

**LA VERGARA** ®

BLEND OF ORGANIC ANCIENT AND MODERN WHEAT VARIETIES IN VARYING PERCENTAGES: SAN GIACOMO, BOLOGNA, GENTILROSSO, SOLINA, IERVICELLA.

## PRODUCT SPECIFICATION

|               |                            |
|---------------|----------------------------|
| <b>ORIGIN</b> | <b>ITALIAN AGRICULTURE</b> |
|---------------|----------------------------|

| <b>ORGANOLEPTIC PROPERTIES</b> |                                  |
|--------------------------------|----------------------------------|
| Colour                         |                                  |
| Smell                          | Normal, free from strange odours |
| Taste                          | Normal, free from strange odours |

| <b>RHEOLOGICAL PROPERTIES</b> |             |           |                   |
|-------------------------------|-------------|-----------|-------------------|
| W Alveograph                  | <b>180</b>  | E-4 joule | +/-10 Chopin      |
| P/L Alveograph                | <b>0,65</b> |           | +0,1% Chopin      |
| Absorption                    | <b>54</b>   | %         | Min – Brabender   |
| Stability                     | <b>4</b>    | minuti    | Min – Brabender   |
| Softening 10'                 | <b>60</b>   | U.F.      | +/-10 – Brabender |
| Softening 20'                 | <b>100</b>  | U.F.      | +/-10 – Brabender |

| <b>CARATTERISTICHE CHIMICHE</b> |             |         |     |
|---------------------------------|-------------|---------|-----|
| Umidità                         | <b>15,5</b> | %       | max |
| Ceneri                          | <b>0,95</b> | %       | max |
| Proteine                        | <b>12</b>   | %       | min |
| Glutine                         | <b>10,5</b> | %       | min |
| Falling number                  | <b>270</b>  | secondi | min |

*Analytical value above written are subject to normal change for natural processes, depending on the variability of plant products due to different type and growing conditions. For some products, data in the sheet come from supplier/provider. Informations are indicative and can change without notice.*

| <b>MICROBIOLOGICAL PROPERTIES</b> |               |             |
|-----------------------------------|---------------|-------------|
| Bacterial Count                   | <b>100000</b> | ufc/g – max |
| Moulds and yeasts                 | <b>1000</b>   | ufc/g - max |
| Salmonella                        | <b>absent</b> | in 25 g     |

| <b>FILTH TEST</b> |               |                  |
|-------------------|---------------|------------------|
| Insect fragments  | <b>25</b>     | N. in 50 g – max |
| Rodent hairs      | <b>absent</b> | N. in 50 g       |

| <b>MYCOTOSSIN</b>         |          |           |
|---------------------------|----------|-----------|
| Aflatoxin (B1, B2, G1,G2) | <b>4</b> | Ppb - max |

| <b>HEAVY METALS</b> |            |           |
|---------------------|------------|-----------|
| Leas                | <b>0,2</b> | ppm – max |
| Cadmium             | <b>0,1</b> | ppm – max |

| <b>NUTRITIONAL VALUE</b>        |                           |
|---------------------------------|---------------------------|
| (per 100g of finished product)* |                           |
| Energy value                    | <b>1465 kJ – 345 kcal</b> |
| Fat                             | <b>1 g</b>                |
| of wich saturates               | <b>0,2 g</b>              |
| Carbohydrates                   | <b>67,8 g</b>             |
| of wich sugars                  | <b>1,9 g</b>              |
| Fibre                           | <b>3,5 g</b>              |
| Protein                         | <b>11,9 g</b>             |
| Salt                            | <b>0,003 g</b>            |

\* Source: from literature / supplier

|                    |                              |   |
|--------------------|------------------------------|---|
| <b>SHELF LIFE:</b> | ATM 1-5 kg: <b>18 months</b> | Store in a cool, dry and well ventilated place, away from heat sources. |
|--------------------|------------------------------|---|

**This product is obtained from non-OGM raw material, in compliance with accidental thresholds.**

.....CONTINUA, SCHEDA ALLERGENI

**ALLERGENS IN COMPLIANCE WITH REGULATIONS EU N. 1169/2011 AND ITS  
SUBSEQUENT AMENDMENTS AND SUPPLEMENT/ANNEX II**

|   |                                       |
|---|---------------------------------------|
| 1.Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybrides strains, and products thereof | +                                     |
| 2.Crustaceans and products thereof  | -                                     |
| 3.Eggs and products thereof   | -                                     |
| 4.Fish and products thereof   | -                                     |
| 5.Peanuts and products thereof  | -                                     |
| 6.Soybeans and products thereof   | ~                                     |
| 7.Milk and products thereof   | -                                     |
| 8.Nuts, namely: almonds, hazelnut, walnuts, cashews, nuts, pistachio nuts and products thereof                              | -                                     |
| 9.Celery and products thereof   | -                                     |
| 10.Mustard and products thereof   | -                                     |
| 11.Sesame seeds and products thereof  | ~                                     |
| 12.Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre in terms of total SO2                  | -                                     |
| 13.Lupine ans products thereof  | ~                                     |
| 14.Molluscs and products thereof  | -                                     |
| LEGENDA:  | + <i>present</i>                      |
|   | - <i>absent</i>                       |
|   | ~ <i>possible Cross Contamination</i> |