

TYPE 00 SOFT WHEAT FLOUR

Description	Product obtained from the milling and subsequent sifting of a mix of soft wheats, ensuring it is free from foreign substances and impurities.
Intended use	Bakery products, fresh pasta, breading.
Applicable regulations	Italian Presidential Decree no. 187 of 9/2/2001 - "Production and marketing of flour and pasta products". Italian Law no. 580 of 4/7/1967; EU Regulation 1169/2011 on the provision of food information to consumers.
Storage instructions	Store in a cool, dry place, away from sources of heat. After partial use, carefully reseal the package or transfer the remaining flour to a sealed container.
Minimum shelf life	10 months from the packaging date, if stored properly.
Origin of wheat	EU and non-EU
TARIC Customs Code	1101 00 15
ECR Classification	Level 1= 01 Level 2= 17 Level 3= 02 Level 4= 01 Level 5= 02

Organoleptic properties

Colour	White
Odour	Distinctive, free from any mouldy, rancid, or abnormal smells
Appearance	Fine, free of lumps and foreign materials

Nutritional information

Energy	1440 kJ - 339 kcal				
Fats	0.8 g	of which saturated fatty	0.2 g		
Carbohydrates	73 g	of which sugars	1.0 g		
Fibre	2.0 g	Protein	9.0 g	Salt	0 g

Characteristics	Specified value		Unit of measurement	Ref.	Analytical Method
	min.	max.			

Chemical and physical properties

Characteristics	min.	max.	Unit of measurement	Ref.	Analytical Method
Moisture		15.50	%		Italian Ministerial Decree 27/05/1985
Ash		0.55	%	d.m.	UNI ISO 2171:1993
Protein (N x 5.70)	9.00		%	d.m.	Kjeldahl method - Italian Ministerial Decree 23/07/1994
Falling Number	220				ISO 3093:2004

Rheological characteristics

Characteristics	min.	max.	Unit of measurement	Ref.	Analytical Method
Alveograph W	160	200			ISO 5530-4:2002
P/L	0.40	0.80			ISO 5530-4:2002

Microbiological Specifications

Characteristics	min.	max.	Unit of measurement	Ref.	Analytical Method
Total bacterial count		100,000	CFU	in 1 g	ISO 7698:1990
Yeasts		1,000	CFU	in 1 g	ISO 7954
Moulds		1,000	CFU	in 1 g	ISO 7954

Chemical Contaminants

Characteristics	min.	max.	Unit of measurement	Ref.	Analytical Method
Additives and preservatives		Not present			Current legislation
Phyosanitary residues		Within			Current legislation
Mycotoxins		Within			Current legislation


Biological contaminants

Characteristics	min.	max.	Unit of measurement	Ref.	Analytical Method
Filth test: insect fragments		25		in 50 g	Italian Ministerial Decree 12/01/1999 Ref. AOAC 969/41
Rodent hair		Not present			

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Unit for sale to the public (PRIMARY PACKAGING)

item GS1 = 08009550001408

Paper bag 500 g		EAN 800 9550 00 1408	
Brand name: «il Molino»		Internal code 1001	
Packaging	Pre-formed paper bag with double square bottom.		
Material	Smooth white kraft paper, 75g/m ² Weight (tare): 4 g - Recycling code: PAP 22		
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.		
Dimensions	5 x 8 x h 14 cm		
Stackable	Yes		
Shelf life	10 months		

Unit for logistics (SECONDARY PACKAGING)

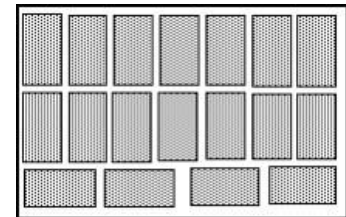
case GS1 = 18009550001405

Type of packaging	Bundle in shrink wrap, transparent film	
Material	Low-density polyethylene (LDPE). Weight: 15 g - Recycling code: PL-LD	
Dimensions	17 x 28 x h 14 cm	
Number of pieces	10	

Pallet (TERTIARY PACKAGING)

pallet GS1 = 28009550001402

Pallet	EPAL Pallet 80 x 120 cm	
Type of packaging	Wrapped with transparent stretch film.	
Material	Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04	
Packages per layer	18	
Number of layers	9	
Packages per pallet	162	
Boxes per pallet	1,620	
Pallet height	150 cm from the ground	
Net weight	810 kg	




Production facility	Molino F.Ili Chiavazza SPA Via Piave 3/A - 12030 Casalgrasso CN	
Allergens	YES/NO	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES	YES
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soy and products thereof	NO	YES
Milk and products thereof (including lactose)	NO	NO
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	YES
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO
Lupin and products thereof	NO	NO
Shellfish and products thereof	NO	NO

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TYPE 00 SOFT WHEAT FLOUR

Unit for sale to the public (PRIMARY PACKAGING)

item GS1 = 08009550000104

Paper bag 1 kg		EAN 800 9550 00 0104	
Brand name: «il Molino»		Internal code 0101	
Packaging	In-line formed paper bag with double square bottom.		
Material	Smooth white kraft paper, 75g/m ² Weight (tare): 8 g - Recycling code: PAP 22		
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.		
Dimensions	7 x 10 x h 15 cm		
Stackable	Yes		
Shelf life	10 months		

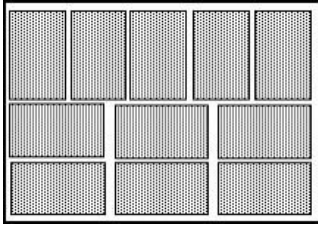
Unit for logistics (SECONDARY PACKAGING)

case GS1 = 18009550000101

Type of packaging	Bundle in shrink wrap, transparent film	
Material	Low-density polyethylene (LDPE). Weight: 18 g - Recycling code: PL-LD	
Dimensions	22 x 40 x h 15 cm	
Number of pieces	10	

Pallet (TERTIARY PACKAGING)

pallet GS1 = 28009550000108

Pallet	EPAL Pallet 80 x 120 cm		
Type of packaging	Wrapped with transparent stretch film.		
Material	Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04		
Packages per layer	11		
Number of layers	8		
Packages per pallet	88		
Boxes per pallet	880		
Pallet height	135 cm from the ground		
Net weight	880 kg		

Production facility Molino F.Ili Chiavazza SPA Via Piave 3/A - 12030 Casalgrasso CN

Allergens	YES/NO	Cross-contamination
	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soy and products thereof	NO	YES
Milk and products thereof (including lactose)	NO	NO
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	YES
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO
Lupin and products thereof	NO	NO
Shellfish and products thereof	NO	NO

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Unit for sale to the public (PRIMARY PACKAGING)

item GS1 = 08009550006625

Paper bag 3 kg		EAN 800 9550 00 6625
Brand name: «il Molino»		Internal code 1450
Packaging	3 kg pre-formed paper bag with double square bottom.	
Material	Smooth white kraft paper, 110 g/m ² Weight (tare): 30 g - Recycling code: PAP 22	
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.	
Dimensions	7 x 18 x h 27 cm	
Stackable	Yes	
Shelf life	10 months	

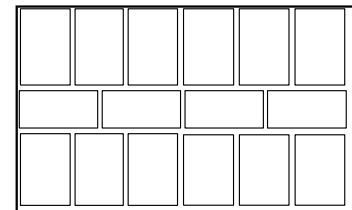


Unit for logistics (SECONDARY PACKAGING) → No

Pallet (TERTIARY PACKAGING)

pallet GS1 = 28009550006629

Pallet	EPAL Pallet 80 x 120 cm
Type of packaging	Wrapped with transparent stretch film.
Material	Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04
Packages per layer	16
Number of layers	12
Packages per pallet	192
Boxes per pallet	192
Pallet height	100 cm from the ground
Net weight	576 kg




Production facility		Molino F.Ili Chiavazza SPA Via Piave 3/A - 12030 Casalgrasso CN	
Allergens	YES/NO	Cross-contamination	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES	YES	
Crustaceans and products thereof	NO	NO	
Eggs and products thereof	NO	NO	
Fish and products thereof	NO	NO	
Peanuts and products thereof	NO	NO	
Soy and products thereof	NO	YES	
Milk and products thereof (including lactose)	NO	NO	
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	YES	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO	
Lupin and products thereof	NO	NO	
Shellfish and products thereof	NO	NO	

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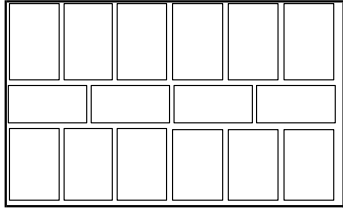
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Unit for sale to the public (PRIMARY PACKAGING)

Paper bag 5 kg		EAN 800 9550 00 4300	
Brand name: «il Molino»		Internal code 1515	
Packaging	5 kg pre-formed paper bag with double square bottom.		
Material	Smooth white kraft paper, 110 g/m ² Weight (tare): 35 g - Recycling code: PAP 22		
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.		
Dimensions	11 x 19 x h 28 cm		
Stackable	Yes		
Shelf life	10 months		

Unit for logistics (SECONDARY PACKAGING) → No

Pallet (TERTIARY PACKAGING)

Pallet	EPAL Pallet 80 x 120 cm	
Type of packaging	Wrapped with transparent stretch film.	
Material	Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04	
Packages per layer	16	
Number of layers	7	
Packages per pallet	112	
Boxes per pallet	112	
Pallet height	95 cm from the ground	
Net weight	560 kg	
Gross weight of goods	565 kg	

Production facility	Molino F.lli Chiavazza SPA Via Piave 3/A - 12030 Casalgrasso CN	
Allergens	YES/NO	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES	YES
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soy and products thereof	NO	YES
Milk and products thereof (including lactose)	NO	NO
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	YES
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO
Lupin and products thereof	NO	NO
Shellfish and products thereof	NO	NO

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Unit for sale to the public (PRIMARY PACKAGING)

Paper bag 25 kg		EAN 800 9550 00 7905	
Brand name: «il Molino»		Internal code 2001	
Packaging	Pre-formed paper bag, with valve and double square bottom.		
Material	Double-layer white kraft paper Weight (tare): 135 g - Recycling code: PAP 22		
Print	Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours.		
Dimensions	34 x 15 x h 45 cm		
Stackable	Yes		
Shelf life	10 months		

Unit for logistics (SECONDARY PACKAGING) → No

Pallet (TERTIARY PACKAGING)

Pallet	EPAL Pallet 80 x 120 cm	
Type of packaging	Wrapped with transparent stretch film.	
Material	Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04	
Packages per layer	5	
Number of layers	8	
Packages per pallet	40	
Boxes per pallet	40	
Pallet height	135 cm from the ground	
Net weight	1,000 kg	
Gross weight of goods	1,010 kg	

Production facility	Molino F.Ili Chiavazza SPA Via Molino 2 - 12030 Casalgrasso CN	
Allergens	YES/NO	Cross-contamination
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their	YES	YES
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soy and products thereof	NO	YES
Milk and products thereof (including lactose)	NO	NO
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, and their derivatives)	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	YES
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO ₂ in the finished product	NO	NO
Lupin and products thereof	NO	NO
Shellfish and products thereof	NO	NO

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