



# TECHNICAL AND PACKAGING SPECIFICATIONS

FORM 7.2/01  
Revision date:  
02/11/2021

## SOFT WHEAT FLOUR TYPE 0 MANITOBA

|                        |   |
|------------------------|---|
| Description            | Product obtained from the milling and subsequent sifting of a blend of soft wheats, ensuring it is free from foreign substances and impurities.   |
| Intended use           | Type 0 strong flour, suitable for leavened products, strengthening and refreshing sourdough, as well as for making soft pizzas, focaccias, and  |
| 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. After partial use, carefully reseal the package or transfer the remaining flour to a sealed container.  |
| Total shelf life       | 10 months from the packaging date, if stored properly.  |
| Origin of raw material | EU/Extra EU   |
| TARIC Customs Code     | 1101 00 15  |
| ECR Classification     | Level 1= 01 Level 2= 17 Level 3= 02 Level 4= 01 Level 5= 01   |

### 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        | 1434 kJ - 338 kcal |                          |       |          |
| Fats          | 1.0 g              | of which saturated fatty | 0.2 g |          |
| Carbohydrates | 68 g               | of which sugars          | 1.5 g |          |
| Fibre         | 2.5 g              | Protein                  | 13 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                |       | 0,65  | %                   | d.m. | UNI ISO 2171:1993                                       |
| Protein (N x 5.70) | 12,50 |       | %                   | d.m. | Kjeldahl method - Italian Ministerial Decree 23/07/1994 |
| Falling Number     | 250   |       |                     |      | ISO 3093:2004   |

### Rheological characteristics

| Characteristics            | min. | max. | Unit of measurement | Ref.            |
|----------------------------|------|------|---------------------|-----------------|
| Alveograph W               | 350  |      |                     | ISO 5530-4:2002 |
| P/L                        | 0,50 | 0,70 |                     | ISO 5530-4:2002 |
| Farinograph A (absorption) | 55   |      | %                   | ISO 5530-1      |
| B (development)            | 3'   |      | minutes             | ISO 5530-1      |
| CD (stability)             | 10'  |      | minutes             | ISO 5530-1      |

### Microbiological Specifications

| Characteristics       | min. | max.    | Unit of measurement | Ref.                 |
|-----------------------|------|---------|---------------------|----------------------|
| 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.                |
|-----------------------------|------|---------------|---------------------|---------------------|
| Additives and preservatives |      | Not present   |                     | Current legislation |
| Phyosanitary residues       |      | Within limits |                     | Current legislation |
| Mycotoxins                  |      | Within limits |                     | Current legislation |

## SOFT WHEAT FLOUR TYPE 0 MANITOBA

### Unit for sale to the public (PRIMARY PACKAGING)

item GS1 = 08009550006311

|                                |  |
|--------------------------------|--|
| <b>Paper bag 1 kg</b>          | EAN 800 9550 00 6311   |
| <b>Brand name: «il Molino»</b> | Internal code 0754   |
| <b>Packaging</b>               | Pre-formed paper bag with double square bottom.  |
| <b>Material</b>                | Smooth white kraft paper, 75g/m <sup>2</sup> Weight (tare): 8 g - Recycling code: PAP 22                         |
| <b>Print</b>                   | Colour flexographic printing, clear and precise; no smudges or stains; no strong, aromatic or unpleasant odours. |
| <b>Dimensions</b>              | 10 x 7 x h 15 cm   |
| <b>Stackable</b>               | yes  |
| <b>Shelf life</b>              | 10 months  |



### Unit for logistics (SECONDARY PACKAGING)

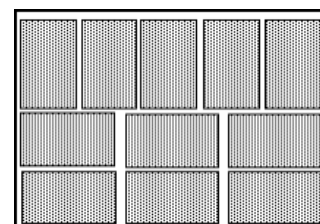
case GS1 = 18009550006318

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

### Pallet (TERTIARY PACKAGING)

pallet GS1 = 28009550006315

|                              |   |
|------------------------------|---|
| <b>Pallet</b>                | EPAL Pallet 80 x 120 cm   |
| <b>Type of packaging</b>     | Wrapped with transparent stretch film.  |
| <b>Material</b>              | Linear low-density polyethylene (LLDPE). Weight: 170 g - Recycling code: PL-LD 04 |
| <b>Packages per layer</b>    | 11  |
| <b>Number of layers</b>      | 8   |
| <b>Packages per pallet</b>   | 88  |
| <b>Pieces per pallet</b>     | 880   |
| <b>Pallet height</b>         | 135 cm from the ground  |
| <b>Net weight</b>            | 880 kg  |
| <b>Gross weight of goods</b> | 890 kg  |



|  |  |                            |
|--|--|----------------------------|
| <b>Production plant</b>  | Molino F.Ili Chiavazza SPA Via Molino 2 - 12030 Casalgrasso CN |                            |
| <b>Allergens</b>   | <b>YES/NO</b>  | <b>Cross-contamination</b> |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their derivatives   | 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 <sub>2</sub> in the finished product | NO   | NO                         |
| Lupin and products thereof   | NO   | NO                         |
| Shellfish and products thereof   | NO   | NO                         |

This allergen sheet is valid as at the revision date.



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## SOFT WHEAT FLOUR TYPE 0 MANITOBA

### Unit for sale to the public (PRIMARY PACKAGING)

item GS1 = 08009550008209

|                         |  |                      |  |
|-------------------------|--|----------------------|--|
| <b>Paper bag 5 kg</b>   |  | EAN 800 9550 00 8209 |  |
| Brand name: «il Molino» |  | Internal code 3541   |  |
| Packaging               | 5 kg pre-formed paper bag with double square bottom.   |                      |  |
| Material                | Smooth white kraft paper, 110 g/m <sup>2</sup> 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) → absent

### Pallet (TERTIARY PACKAGING)

pallet GS1 = 28009550008203

|                       |   |  |  |
|-----------------------|---|--|--|
| 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 |  |  |
| Bags per layer        | 16  |  |  |
| Number of layers      | 7   |  |  |
| Bags per pallet       | 112   |  |  |
| Pallet height         | 95 cm from the ground   |  |  |
| Net weight            | 560 kg  |  |  |
| Gross weight of goods | 565 kg  |  |  |


**Production plant** Molino F.Ili Chiaavazza SPA Via Piave 3/A - 12030 Casalgrasso CN

| Allergens  | YES/NO | Cross-contamination |
|--|--------|---------------------|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their derivatives   | 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 <sub>2</sub> in the finished product | NO     | NO                  |
| Lupin and products thereof   | NO     | NO                  |
| Shellfish and products thereof   | NO     | NO                  |

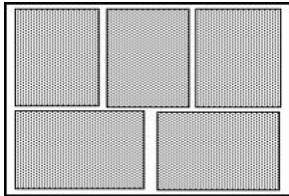
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## SOFT WHEAT FLOUR TYPE 0 MANITOBA

### Unit for sale to the public (PRIMARY PACKAGING)

|                                |  |                      |   |
|--------------------------------|--|----------------------|---|
| <b>Paper bag 25 kg</b>         |  | EAN 800 9550 00 8001 |  |
| <b>Brand name: «il Molino»</b> |  | Internal code 3542   |   |
| 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 (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 |  |
| Bags per layer        | 5   |  |
| Number of layers      | 8   |  |
| Bags per pallet       | 40  |  |
| Pallet height         | 135 cm from the ground  |  |
| Net weight            | 1.000 kg  |  |
| Gross weight of goods | 1.010 kg  |  |

|  |  |                          |
|--|--|--------------------------|
| <b>Production plant</b>  | Molino F.Ili Chiavazza SPA Via Molino 2 - 12030 Casalgrasso CN |                          |
| <b>Allergens</b>   | <b>YES/NO</b>  | <b>Cross-contaminati</b> |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and their derivatives   | 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 <sub>2</sub> in the finished product | NO   | NO                       |
| Lupin and products thereof   | NO   | NO                       |
| Shellfish and products thereof   | NO   | NO                       |

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