



Granaio Italiano “whole wheat” Forte flour - broad leaf

Cod. MPGIINGFOR

Scheda tecnica

MOD 024

REV 05

10/03/25

1. Definition

Product obtained by milling soft wheat free of foreign substances and impurities.

2. Ingredients

Soft wheat.

3. Allergens and GMOs

Contains wheat gluten, may contain traces of soy and mustard. Does not contain GMOs.

4. Contaminants

Compliant with Regulation (EU) 2023/915 and Regulation (EU) 2024/1022.

5. Shelf-life, conservation and production batch

Shelf-life from production: 6 months. Store in a cool, ventilated, dry and clean place. The minimum shelf life and the batch number are shown on the side of the packaging, or on the transport document for loose products.

6. Organoleptic characteristics

Aroma: Characteristic of a fresh product, with the absence of unpleasant odours, mould, rancidity or smells caused by the presence of poisonous seeds.

Colour: Uniform dark white, free from abnormal colouring, with the presence of bran fragments.

Consistency: Soft to the touch, it should not be packed or lumpy.

7. Chemical-physical characteristics

Humidity max. [%]	14.50	Energy W [E-4 J]	330 - 350 (<200 µm)
Ash count [% s.s.]	1.30 – 1.70	Elasticity P/L	--
Dry gluten min. [%]	12.0	Falling number min. [s]	320 (<200 µm)
Protein min. [% s.s.]	14.0	Farinograph stability min. [min.]	14
Granulometry	9% >1000 µm	Farinograph absorption [%]	58
	7% 500-1000 µm	Extensograph min [UB]	--
	83% <200 µm	[mm]	--

8. Microbiological characteristics

TBC	< 100.000CFU/g	Staphylococci	< 10 CFU /g
E. coli	< 10 CFU /g	Moulds	< 1000 UFC/g
Total coliforms	< 100 CFU /g	Yeasts	< 1000 CFU /g
Salmonella	Absent/25 g	Filth test	< 25 fragments/ 50 g
			No hair / 50 g
			Foreign bodies absent/ 50g

9. Average nutritional content per 100 g of product

Energy	1427 kJ – 338 kcal	*The salt content is due exclusively to the natural presence of sodium
Fats	2.1 g	
Of which saturated	0.5 g	
Carbohydrates	61.0 g	
Of which sugars	1.4 g	
Fibre	9.3 g	
Proteins	14.0 g	
Salt*	0.002 g	

Indicative data, not binding, and linked to qualitative variations of the harvest. Date of preparation 10/03/25

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