



Molino Soncini Cesare

TECHNICAL DATA

Revision n. 1
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Classification for sale: soya flour

This product is created from soya flour that has been cleaned and stone-milled in a secure plansifter in order to remove any rough pieces, and separate the flour from waste elements.
This product is not made with genetically-modified ingredients.

MICROBIOLOGICAL ANALYSIS

GROUP	VALUE	UNIT
Total microbe count	< 100000	UFC/g
E. Coli	< 10	UFC/g
Moulds	< 1000	UFC/g
Enterobacteria	< 1000	UFC/g
Salmonella	Not present	UFC/25g

TOXICOLOGICAL ANALYSIS

GROUP	VALUE	UNIT
Total Alfatoxins (B1+B2+G1+G2)	≤4	ppb
Alfatoxins B1	≤2	ppb

CHEMICAL CONTAMINANTS

GROUP	VALUE	UNIT
Cadmium	< 0,010	mg/KG
Lead	< 0,050	mg/KG
Mercury	< 0,025	mg/KG
Pesticides (insecticides, fungicides, weedkillers, acaricides)	within legal limits	

STORAGE

Store in a cool, clean and dry place.

STORAGE PERIOD

If properly stored, this product will maintain its characteristics for a minimum of 6 months.

ALLERGY INFORMATION

The product contains soya, and may contain traces of gluten derived from other milling operations.