

Molino Soncini Cesare strada Bassi dei Folli 141/A 43030 Porporano (PR) 0521 641132 DATA SHEET FOR GLUTEN-FREE POWDERED MIX FOR FRESH PASTA Code: MSOPP06000000G

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PRODUCT DESCRIPTION: gluten-free powder mixture for fresh pasta, for professional use. Use the mix to obtain an elastic, rough and aldente ("firm to the bite") fresh pasta.

Ingredients: corn flour, corn starch, potato flour, protein pea flour, stabiliser: xanthan gum, guar gum; rice flour, vegetable fiber (potatoes, psyllium, pea).

INSTRUCTIONS FOR USE (for about 900 g of fresh pasta):

Ingredients: 500 g of powder mixture, 125 g of water, 5 eggs, 10 g of olive oil and pinch of salt (if desired).

Preparation: Work the powder mixture with the other ingredients for 3 minutes until it forms a compact dough. Let the dough rest for about 5 minutes. Now roll the dough by hand using a rolling pin to form the dough to the desired thickness (if you are using the sheeter decrease the thickness gradually). The dosage is indicative, so if necessary, increase or decrease the amount of water depending on the firmness of dough to be obtained.

MICROBIOLOGICAL CHARACTERISTICS:

Total plate count	:	< 500.000	cfu/g
Yeasts	:	< 2000	cfu/g
Moulds	:	< 2000	cfu/g

FOOD SAFETY:

Heavy metals	:	in accordance with legal limits
Mycotoxins	:	in accordance with legal limits
Pesticides	:	in accordance with legal limits
Ionizing treatments	:	Absent

PHYSICAL CHARACTERISTICS:

THISTEIL CHARLETERUSTICS.		
Flavour	:	Characteristic
Colour	:	yellow
Aspect	:	powder
Odour	:	neutral
Foreign substances	:	Absent

INFORMATION ABOUT THE USE OF GENETICALLY-MODIFIED INGREDIENTS:

All the ingredients used in the products have the following characteristics:

They do not contain, and are not made from genetically-modified organisms

SHELF-LIFE: to be defined on the packaging, six months from date of production.

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INFORMATION ABOUT ALLERGENIC COMPONENTS (Annex IIIa to Directive 2003/89/EC of 10/11/2003 and subsequent amendments).

TYPE OF ALLERGEN	Presenc e in the product	Presence in the productio	Cross contaminat ion in
	F	n line	ingredients
- Cereals containing gluten (i.e. grain, rye, barley, oats, spelt, kamut or their	<20ppm	No	No
hybrids) and their by-products.			
- Shellfish and products made from shellfish	No	No	No
- Eggs and products made from eggs	No	No	No
- Seafood and seafood-based products	No	No	No
- Peanuts and products made from peanuts	No	No	No
- Soya and products made from soya	No	No	*Yes
- Milk and products made from milk (including lactose)	No	No	No
- Nuts, i.e. almonds (Amigdalus communis L.), hazelnuts (Corylus avellana),	No	No	No
walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya			
illinoiesis (Wangenh) K.Koch), Brazil nuts (Bertholletia excelsa), pistachios			
(Pistacia vera), Macadamia nuts (Macadamia ternifolia) and by-products			
- Celery and products made from celery	No	No	No
- Sesame seeds and products made from sesame seeds	No	No	No
- Mustard and mustard-based products	No	No	No
- Sulfur dioxide and sulfites in concentrations of > 10 mg/kg or 10 mg/l expressed	No	No	No
as SO2			
- Molluscs and products made from molluscs	No	No	No
- Lupins and lupin-based products	No	No	No

^{*} May contains traces in corn flour due to cross-contamination from seeds in fields or during transport to mills

STORAGE CONDITIONS: Store in a clean, dry, cool, ventilated place far from direct sources of heat. The product is sensitive to moisture and must always be carefully sealed after use.

SHIPPING CONDITIONS: No particular conditions are required: the vehicle must be suitable for transporting food and ensure appropriate hygiene conditions.

PACKAGING: to be defined.

MODE OF USE: According to principles of good industrial practice.

PALLET COMPOSITION: to be defined.

INFORMATION NOTE: Produced with HACCP internal plant controlled procedures. Although not provided, reference is made to the existing legislation on food safety.

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INFORMATION NOTE PRODUCT CODE: Draft code

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