




# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR


### TIPOLOGY

  
 Ed. 02 EN  
 Rev. 00  
 Sept. 2018  
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## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

<b>Declaration</b> Prodotto in <b>ITALIA</b> ITALIAN Product 	<b>Tender Wheat Flour</b> Rif. Law D.P.R. 5 /032013, n. 41 Rif. Law DPR 09/02/2001, n. 187 Law 04/07/67 n.580 Reg. (UE) N. 97/2010; Disciplinary Mipaf_24.05.04	<b>Packaging</b>  <b>First Matter</b>	<b>Sacks : multicoupled cellulose</b> according to of the enforced alimentary norm <b>Europallet -</b>  <b>Tender Wheat (<i>Triticum aestivum</i>)</b>
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#### Prodotto Finito



#### Tender Wheat Flour Type "0"



**NUVOLA** COMES OUT FROM THE **MOLINO CAPUTO'S RESEARCH AND DEVELOPMENT** DEPARTMENT FOR THOSE WHO WANT TO ACHIEVE **HIGH FRAGRANCE** AND **WIDE ALVEO STRUCTURE**.

RAW MATERIAL IS SELECTED ACCURATELY IN ORDER TO ENSURE **HIGH VOLUME** AND **SOFTNESS**, **PRE-FERMENTED** WHEATS ARE BLENDED TO **INCREASE GAS ACTIVITY**.


**NUVOLA** IS **100% NATURAL**, FREE FROM ADDITIVES OR PRESERVATIVES.

**NUVOLA** CAN BE COMBINED WITH **NUVOLA SUPER** FOR THE PREPARATION OF **BIGA**, **POOLISH** OR **SOUR-DOUGH**.




<b>Food preservation</b>	 <b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sun light)	optimum: <b>20÷24 °C</b> 68÷76 °F
	 <b>Umidity p/p</b> MAXIMUM	<b>15,50 %</b>
<b>T.M.C./Shelf life</b>	Rif. to: <b>date of packing</b> sacks    Lot    Process line /gg. Date/day	<b>12 months</b> Unit <input checked="" type="checkbox"/> U.C. <b>25 Kg. + 55,11 Lb</b>

### RHEOLOGICAL PROPERTIES

 <b>CONTROLS</b>	<input checked="" type="checkbox"/> Alveogramma <i>Chopin</i>	<b>Bread making index</b> <b>W:</b> <b>270÷290</b>	<b>Elasticity P/L:</b> <b>0,50÷0,60</b>
<b>LABORATORY</b> <b>CHEMICAL</b> <b>RHEOLOGY</b> <small>(internal Lab)</small>	<input checked="" type="checkbox"/> Farinogramma <i>Brabender</i>	<b>Absorption: 60÷62</b> <b>Stability: 8'÷ 10'</b>	<b>Hagberg index: 40÷60</b>
	<input checked="" type="checkbox"/> Indice di Hagberg <i>Falling Number</i>	<b>Enzymatic activity:</b> <b>240 ÷ 260</b>	<b>Dry gluten (%): 12,00 ÷ 12,50</b> <small>Parameters STD PROCESS &gt;12%</small>

### ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS						MICRO NUTRIENT			
(average values: 100 g. of finished product)									
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values) mg		VITAMINS (average values) mg	
<b>Proteins p/p</b> (N x 6,25)	<b>12,50</b>	± 0,50	<b>Food Fiber p/p</b>	<b>3,00</b>	± 0,50	<b>Calcium</b>	<b>24</b>	<b>Thiamin (Vit B1)</b>	<b>0,28</b>
<b>Total Fat p/p</b> <i>of which saturates</i>	<b>1,00</b>	± 0,30	<b>Salt</b> (N <sub>a</sub> x 2,5) (g.)	<b>0,006</b>	± 0,002	<b>Phosphorus</b>	<b>155</b>	<b>Riboflavin (Vit B2)</b>	<b>0,05</b>
<b>Carbohydrates p/p</b> <i>of which sugar</i>	<b>71,50</b>	± 3,50	<b>Ashes p/p – dry matter</b>	<b>0,60</b>	± 0,05	<b>Potassium</b>	<b>145</b>	<b>Niacin (Vit PP)</b> Vitamin E	<b>1,4</b> tr
<b>Total out of 100 g. of finished product</b>		<b>Kcal</b>	<b>351</b>	<b>Kjoule</b>	<b>1.489</b>				

<b>BIOLOGICAL CHARACTERISTICS - FILTH TEST</b>	Value biological of Filth test	Regular - STD	Parameter < Below the limito f the Law
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Endogenous Microflora and esogene	High Quality	Parameter < Below the limito f the Law
<b>CHEMICAL-PHYSICS CHARACTERISTICS</b>	Normative values of reference	High Quality	Parameter < Below the limito f the Law
<b>RESIDUES AND MICRO-PARTICLES</b>	Normative values of reference	Absent	Parameter < Below the limito f the Law
<b>OGM - Genetically Modified Organisms</b>	Normative values of reference	Absent	Parameter <b>Absent / Ogm free</b> 



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La Farina di Napoli



## MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 25.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
Total coliform	UFC /g (MPN /g)	≤ 10 ≤ 100	HA

<i>Escherichia coli</i>	UFC/g	< 10	<i>Clostridium spp.</i>	UFC/g	Absent	<i>Staphylococcus aureus c.p.</i>	UFC/g	< 10
<i>Bacillus cereus</i>	UFC/g	< 10	<i>Bacillus spp.</i>	UFC/g	< 10	<i>Salmonella spp.</i>	UFC/g	Absent

## RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	HEAVY METALS	Caputo std mg / Kg	OGM	Caputo std
<ul style="list-style-type: none"> <li>▶ Anti parasitoidals</li> <li>▶ Organochlorinated</li> <li>▶ Organophosphorated</li> </ul>	< 0,02 <i>Inferiore ai Law Limits</i> <i>GM / HPLC / GC</i> <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> <li>▶ Lead</li> <li>▶ Chromium</li> </ul>	< 0,02    < 0,01 < 0,02    < 0,01	<ul style="list-style-type: none"> <li>▶ DNA Mais</li> <li>▶ transgenic</li> </ul>	Methodology- PCR (45sici) <b>Negative No presence</b>
<b>MICOTOXINE</b>	Caputo std µg / Kg	<b>MICOTOXINE</b>	Caputo std µg / Kg		
⇒ Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub> ⇒ Deossinivalenolo- DON	< 4 / < 2 < 750	<ul style="list-style-type: none"> <li>▶ Ochratoxin A - OTA</li> <li>▶ Zearalenone - ZEA</li> </ul>	< 0,5 < 10		

## ALLERGOLOGICAL PROPERTIES

**Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009**    **Mandatory declaration of Allergenic Ingredients**

ALLERGENS <small>Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Law n. 88 del 7 Luglio 2009 e ss.mm. e i.i.</small>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO			
▶ <b>Cereals</b> containing gluten and products (wheat flour)	☑ YES	☑ YES	☑ YES
▶ <b>Crustaceans</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Eggs</b> and egg products	☑ NO	☑ NO	☑ NO
▶ <b>Fish</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Peanuts</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Soybeans</b> and products thereof	☑ YES	☑ YES	☑ NO
▶ <b>Milk</b> and milk products including lactose	☑ NO	☑ NO	☑ NO
▶ <b>Nuts:</b> almonds ( <i>Amygdalus communis L.</i> ), hazelnut ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan [ <i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), macadamia nuts and Queensland nuts ( <i>Macadamia ternifolia</i> ) and products thereof.	☑ NO	☑ NO	☑ NO
▶ <b>Celery</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Mustard</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Sesame</b> seeds and products derived	☑ NO	☑ NO	☑ NO
▶ <b>Sulphur</b> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .	☑ NO	☑ NO	☑ NO
▶ <b>Lupin</b> and products thereof	☑ NO	☑ NO	☑ NO
▶ <b>Molluscs</b> and products thereof	☑ NO	☑ NO	☑ NO

### GOVERNING LAW

Genus Group    Quality Management, Development & Innovation

<b>Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL</b>	October 25 th 2011 related to the supply of information on the foods to the consumers, that it modifies the Reg. (Us) n. 1924/2006 and (Us) n. 1925/2006 of the European Parliament and of the Council.
<b>D.Lgs. 27-9-2007 n. 178</b>	Provisions amending and integrating with law. February 8, 2006, n. 114, implementing Directives 2003/89/EC, 2004/77/EC and 2005/63/EC, in the indication of ingredients present in foodstuffs, as well as implementation of Directive 2006/142/EC.
<b>D.Lgs. 8-2-2006 n. 114</b>	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
<b>Dir. 10-11-2003 n. 2003/89/CE</b>	Directive of the European Parliament and Council amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.



## PROCESS/PRODUCT CONTROLS / - REPORT / ANALYSIS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

REPORT / ANALYSIS ON END PRODUCT \_ Analisis HACCP \_ HA  
 Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -  
 Legislative Decree 193-6 November 2007 and subsequent amendments.

