



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
 Rev. 00
 Sept. 2018
 Pag. 1

La Farina di Napoli

Nuvola Super



SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product	Tender Wheat Flour 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	Packaging First Matter	Sacks : multicoupled cellulose according to of the enforced alimentary norm Europallet - Tender Wheat (<i>Triticum aestivum</i>)
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Prodotto Finito

Made in **ITALY**

Tender Wheat Flour Type "0"

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

NUVOLA SUPER CAN BE USED IN ALTERNATIVE TO **NUVOLA** FOR THOSE WHO PREFER A STRONGER GLUTEN NET OR DEFINITELY FOR THE PREPARATION OF **BIGA, POOLISH** OR **SOUR-DOUGH**.

NUVOLA SUPER IS **100% NATURAL**, FREE FROM ADDITIVES OR PRESERVATIVES, JUST AND SOLELY FROM THE **BEST WHEATS**.

CAPUTO
Il mulino di Napoli

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

RHEOLOGICAL PROPERTIES

CONTROLS	<input checked="" type="checkbox"/> Alveogramma <i>Chopin</i>	Bread making index W: 320÷340	Elasticity P/L: 0,50÷0,60
LABORATORY CHEMICAL RHEOLOGY (internal Lab)	<input checked="" type="checkbox"/> Farinogramma <i>Brabender</i>	Absorption: 60÷62	Stability: 12'÷ 14'
	<input checked="" type="checkbox"/> Indice di Hagberg <i>Falling Number</i>	Growth: 3'00"÷ 4'00"	Hagberg index: 30÷60
		Enzymatic activity: 240 ÷ 260	Dry gluten (%): 13,00 ÷ 13,50 Parameters STD PROCESS >12%

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				
Proteins p/p (N x 6,25)	13,50	± 0,50	Food Fiber p/p	3,20	± 0,50	Calcium	30	Thiamin (Vit B1)	0,30
Total Fat p/p of which saturates	1,20 0,20	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,007	± 0,002	Phosphorus	165	Riboflavin (Vit B2)	0,06
Carbohydrates p/p of which sugar	68,40 1,10	± 3,50 ---	Ashes p/p – dry matter	0,60	± 0,05	Potassium	150	Niacin (Vit PP) Vitamin E	1,6 tr
Total out of 100 g. of finished product		Kcal	345	Kjoule	1.462				

<ul style="list-style-type: none"> ▪ BIOLOGICAL CHARACTERISTICS - FILTH TEST ▪ MICROBIOLOGICAL CHARACTERISTICS ▪ CHEMICAL-PHYSICS CHARACTERISTICS ▪ RESIDUES AND MICRO-PARTICLES ▪ OGM - Genetically Modified Organisms 	<ul style="list-style-type: none"> ▶ Value biological of Filth test ▶ Endogenous Microflore and esogene ▶ Normative values of reference ▶ Normative values of reference ▶ Normative values of reference 	Regular - STD High Quality High Quality Absent Absent	<ul style="list-style-type: none"> Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter Absent / Ogm free
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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
<input checked="" type="checkbox"/> Total microbiological Count	UFC /g	< 30.000	HA
<input checked="" type="checkbox"/> Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
<input checked="" type="checkbox"/> Total coliform	UFC /g (MPN /g)	≤ 10 ≤ 100	HA
<input checked="" type="checkbox"/> <i>Escherichia coli</i>	UFC/g	< 10	<input checked="" type="checkbox"/> <i>Clostridium spp.</i>
<input checked="" type="checkbox"/> <i>Bacillus cereus</i>	UFC/g	< 10	UFC/g Absent
			<input checked="" type="checkbox"/> <i>Staphylococcus aureus c.p.</i>
			UFC/g < 10
			<input checked="" type="checkbox"/> <i>Bacillus spp.</i>
			UFC/g < 10
			<input checked="" type="checkbox"/> <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"> ▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated 	< 0,02 <i>Inferiore ai Law Limits GM / HPLC / GC</i> <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> <li style="width: 50%;">▶ Lead <li style="width: 50%;">▶ Cadmium <li style="width: 50%;">▶ Chromium <li style="width: 50%;">▶ Mercury 	< 0,02 < 0,02	< 0,01 < 0,01	<ul style="list-style-type: none"> ▶ DNA ▶ Mais transgenic
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁	< 4 / < 2	▶ Ochratoxin A - <u>OTA</u>	< 0,5		
⇒ Deossinivalenolo - <u>DON</u>	< 750	▶ Zearalenone - <u>ZEA</u>	< 10		Methodology- PCR (45cicli) Negative No presence

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
<i>Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO</i>			
▶ Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES
▶ Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Soybeans and products thereof	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
▶ Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Nuts: 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.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

GOVERNING LAW

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Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL	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.
D.Lgs. 27-9-2007 n. 178	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.
D.Lgs. 8-2-2006 n. 114	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
Dir. 10-11-2003 n. 2003/89/CE	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.

