



# SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET  
HIGH QUALITY VEGETABLE PRODUCTIONS  
TIPOLOGY



Pag. 1 di 2

500 g

Fior di Ceci

## SPECIFICATIONS OF FOODSTUFF

AUTHORIZATION HEALTH MINISTRY RIF N° 689/12 DEL 10 MARZO 2010

### GENERAL DATA

<b>Product</b> Prodotto in <b>ITALIA</b> Made in <b>ITALY</b>	<b>CHICKPEA FLOUR</b> Flour from naturally gluten-free raw material	<b>Packaging</b> 	<b>Primary packaging</b> In heat-sealed bag suitable for foodstuffs in accordance with Reg 1935/04 <b>ATM-PROT:</b> Packaged in a protective atmosphere (Azoto/CO <sub>2</sub> )
<b>Origin</b> Italy			<b>Secondary packaging:</b> Poly-coupled-multilayer cardboard-cellulose.
<b>Declaration/Ref. to Law</b>	Reg. CE 41/2009 - D.Lgs n.111/1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 Reg. (CE) 29-4-2004 n. 852/2004 Reg. (UE) 828/2014	Reg. CE n°1935/2004 Reg. CE n°2023/2006	
<b>OGM</b> 	Product conforming to <b>NO OGM</b> NO - genetically modified organisms Reg. CE 1829 /2003 Reg. CE 1830/2003 s.m.i.	Sacchetti/cartone - packaging size n. 12 pezzi da 500 g Misure cartone - sizes carton 390x235x163H mm Peso cartone - Weight carton 6 kg (13.22 Lb) Cartoni/bancale - cartons/bench n. 99 - 9 a piano x11 (858 kg) pallet: 80x120 cm n. 132 - 12 a piano x 11 (858 kg) pallet: 100x120 cm	
<b>Gluten</b> 	<b>Product Conforms</b> in accordance with the procedure laid down in Article 7 of D.Lgs. 27.01.1992., n.111 and Reg. CE 41/2009. <b>GLUTEN FREE</b> Product conforms Reg. CE 609/2013-UE 828/2014 (gluten <20ppm).	<b>Authorization Health Ministry</b> 	<b>Rif n° 689/12 of 10/03/2010 prot Min. Salute</b> Product in factory with Ministry of Health Authorization for the production of gluten-free food

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>Chickpea flour</li> </ul>		
<b>Appearance / Color</b>	Dusty end / light green	<b>Flavor</b>	Typical of chickpea
<b>Smell</b>	Pleasing, typical of flour, absence of foreign odours.	<b>Tipology</b>	Gluten free

<b>Product/Brand</b> 	<b>CHICKPEA FLOUR - Flour from naturally gluten-free raw material</b> <b>Steamed chickpea flour from Italian agriculture naturally gluten free, without additives and packaged in a protective atmosphere.</b> This product is rich in fibres and proteins and it is suitable for enriching your sweets and savory. The mixture and the bake products obtained from a process free from gluten contamination are fit for consumption by people who show celiac disease and must follow a strict gluten-free diet. The flour is ideal also for consumption by not celiac people who choose a diet where gluten is lower than 20 ppm. <b>Recommended use</b> <b>For chickpea flat bread:</b> recipe for 4-6 people - 200 g of FIOR DI CECI CAPUTO, 600 ml of water, extra virgin olive oil, a stick of fresh rosemary, salt and pepper as needed. Dissolve FIOR DI CECI CAPUTO in cold water and add oil and salt. Heat the oven up to 230°C and heat the pan to cook the chickpea flat bread. Oil the pan using a spoon of oil, pour 2 ladles of dough and add the rosemary. Bake at 220°C for approx. 10 minutes. Serve as soon as taken out of the oven, as starter or as a complete meal. <b>For creamy soup:</b> recipe for 4 people - 200 g of FIOR DI CECI CAPUTO, 1 lt water, extra virgin olive oil, salt and pepper as needed. Dissolve FIOR DI CECI CAPUTO in cold water, then heat to boiling and cook for 5 minutes or up to the desired density and after that salt and pepper as desired and serve accompanying with a little olive oil on top.
--------------------------	---

<b>Characteristics</b>	Produced from raw materials that are inherently gluten-free. Quick and easy to use.		
<b>Allergens</b>	<b>Gluten free</b> < 20 p.p.m. < 20 mg/Kg sul tal quale	<b>Additives</b>	No presence
	< 20 p.p.m.		Enzyme -Immuno
<b>Warnings</b>	For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.		

<b>Preservation</b>	<b>Storage temperature:</b> The product is preserved (Optimum TMC), in original sealed packaging if kept in a cool and dry place and away from sources of heat and light. Keep away from moisture (<60% U.R.). Temperature max <b>24°C</b> . Carefully close the packages after use.				
<b>T.M.C. / Durability</b>	Rif. to: date of packaging	Lot	Process line /gg. (14 Months)	<b>Shelf Life</b>	Customs code 1106
<b>EAN Code</b>	Unit (Bag weight)	<b>500 g</b>	EAN Code: 8014601665409	SINGLE PACK	COD.ART. FC
	(Pack weight)	<b>6 Kg</b>	EAN Code: 8014601665508	CARTONS	N. 12 PEZZI DA 500 G



# SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET  
HIGH QUALITY VEGETABLE PRODUCTIONS

TIPOLOGY

500 g

Fior di Ceci



Pag. 2 di 2

La Farina di Napoli

## ANALYSIS PRODUCT TEST

DATA refer to 100g of product, values are obtained from a theoretical calculation using technical sheets and / or literature.

NUTRITION FACTS (average values - reference 100 g finished product)				MICRONUTRIENTS * Research data INRAAN - Istituto CREA -			
Parameter	Value/Unit of Measurement (%)	Parameter	Val./Unit of Measurement (%)	SALI MINERALI (valori medi per 100g)		VITAMINE (valori medi per 100g)	
Total Fat p/p of which saturates	6,6 1,0	Proteins p/p (N x 6.25)	22,7	Calcio	142 mg	Tiamina - B1	0,3 mg
Carbohydrates p/p of which sugar	51,7 3,7	Salt (N <sub>2</sub> x 2,5) (g)	0,01	Fosforo	415 mg	Riboflavina - B2	0,1 mg
Food Fiber p/p	9,2	Gluten	<20 ppm (mg/kg)	Polassio	881 mg	Niacina - PP	2,5 mg
				Ferro	6,4 mg	Vitamina - C	312 mg
Total out of 100 g. of finished product		Energia Kcal	375	Valore Energetico Kjoule		1.582	

## MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 500.000	HA
Total micotic Count Moulds and yeasts	UFC /g	< 1000 <1000	HA
Total Coliform	UFC /g	< 1000	STD+
Escherichia coli	UFC /g	< 10	
Listeria monocytogenes	UFC /25g	Assente	
Salmonella spp.	UFC /25g	Assente	

## RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	RESIDUES	Caputo std mg / Kg	HEAVY METAL	Caputo std mg / Kg
AGROCHEMICALS Insecticides/Acaricides Fungicides	< 0,01 Lower than legal limits	Glyphosate	< 0,01 Lower than legal limits	Lead	< 0,2 Lower than legal limits
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology
Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub>	< 4 / < 2 Limiti di Food Safety	Ochratoxin A - OTA Deossinivalenolo - DON	< 0,5 < 750 Limiti di Food Safety	DNA	QUALITATIVE GMO- EXTENDED SCREENING RESEARCH
					Controllo Promotori 35S- NOS-FMV- <b>Negativo</b>

## ALLERGOLOGICAL PROPERTIES

Ingredients/Allergens listed in Annex 2 to Reg. EU No. 1169/2011 -- Mandatory declaration of Allergenic Ingredients

ALLERGENS Reg. UE 1169/2011 - Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Legge n. 88 del 7 Luglio 2009 e ss.mm. e i.i. Evidence allergen:  YES  NO

Allergen	In product	on the production line	In the facility	Cross contamination	Allergen	In product	on the production line	In the facility	Cross contamination
Cereals containing gluten and products thereof (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<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	<input checked="" type="checkbox"/> NO
Eggs and egg products	<input checked="" type="checkbox"/> NO	<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	<input checked="" type="checkbox"/> NO
Fish and products thereof	<input checked="" type="checkbox"/> NO	<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	<input checked="" type="checkbox"/> NO
Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<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 <sub>2</sub> .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input checked="" type="checkbox"/> NO	<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	<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"/> YES	<input checked="" type="checkbox"/> NO	Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

PROCESS CONTROL / SEMI MILLED - REPORT / ANALYSIS SU M.P. / PROCESS FOOD / LOT

- DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE -HACCP\_HA (Application Control System HACCP)
- TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT\_ Analysis HACCP (HA Critical Control Point)-
- The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -
- The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -

