

SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET

HIGH QUALITY VEGETABLE PRODUCTIONS TIPOLOGY



500 g Fior di **Leci**

SPECIFICATIONS OF FOODSTUFF

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

				GENE	RAL DAT	A					
Product Prodotto in ITALIA Made in ITALY		PEA FLOUR om naturally gl	uten-free r	aw material	I	Packaging	In heat-sea accordance ATM-PROT:	Primary packaging In heat-sealed bag suit accordance with Reg 19 ATM-PROT: Packaged in (draste(CO))			
Origin	Italy						(Azoto/CO ₂)	(Z010/CU ₂)			
Declaration/ Ref. to Law	Rec	g. CE 41/2009 - E g. (CE) 28-1-2002 r g. (CE) 29-4-2004 r g. (UE) 828/2014	n. 178/2002 2			Reg CE n°1935/2004 Reg. CE n°2023/2006	Secondary cardboard-ce		Poly-coupled	I-multilayer	
OGM	NO Reg	oduct conforming I - genetically modifie g. CE 1829 /2003 g. CE 1830/2003	d organisms			chettilcartone - pack. Misure cartone - siz Peso cartone - Wei artoni/bancale - carte	zes carton 39 ght carton 6 ons/bench n. pal n.	12 pezzi da 5 0x235x163H kg (13.22 Lb 99 - 9 a piano let: 80x120 cm 132 - 12 a pia llet: 100x120 cr	mm) x11 <i>(858 kg)</i> no x 11 <i>(858</i>		
Gluten	Taid down CE 41/20 GLUTE	<u>t Conforms</u> in a h in Article 7 of D.L 109. N FREE Produc 3–UE 828/2014	.gs 27.01.19 t conforms	992., n.111 an Reg. CE		uthorization Health Ministry	Rif n° 689/1 Product in Authorization		h Ministry	of Health	
Ingredients	•	Chickpea fl	our								
Appearance / Color	Dusty er	nd / light green				Flav	Flavor		ypical of chickpea		
	Pleasing, typical of flour, absence of foreign odours.						oology Gluten		froo		
	CHICKE Steam	PEA FLOUR - F	lour from i a f lour f	naturally glu irom Italia	uten-free raw					ves and	
Smell Product/Brand	CHICKE Steam packag This pro the bak show co people For chickpea Serve as s For cream Dissolve Fi	PEA FLOUR - F ed chickpea ged in a proi oduct is rich in the products ob eliac disease a who choose a who choose a flat bread: rec pea flat bread:	lour from a a flour f lective al fibres and tained from and must a diet where bipe for 4-6 per tolve FIOR DI (pan using a s f the oven, as 0 in cold waf	naturally glu irom Italia tmospher d proteins a m a process follow a stri e gluten is l eople - 200 g c CECI CAPUTO il spoon of oil, pc s starter or as c 100 g of FIOR Di ter, then heat fi	uten-free raw an agriculture. and it is suita as free from g ict gluten-free lower than 20 Recom of FIOR DI CECI C/ in cold water and our 2 ladles of doi a complete madi. I CECI CAPUTO, 1 o boiling and coc	material ure naturally ble for enriching jluten contamina e diet. The flour) ppm. mended use APUTO, 600 ml of wate 4 add oil and salt. Heos ugh and add the rose	gluten free your sweets tion are fit fo is ideal also er, extra virgin oli t the oven up to imary. Bake at 2: plive oil, salt and	e, withou and savour r consump for consur ive oil, a stick 230°C and he 20°C for appro- pepper as ne	ut additi ry. The m tion by pe nption by of fresh roser the pan to par the pan the	ixture and eople who not celiac mary, salt o cook the ss.	
Product/Brand	CHICKE Steam packag This pro the bak show co people For chickgea Serve as s For crean Dissolve Fi desired an	PEA FLOUR - F ed chickpea ged in a proi oduct is rich in the products ob eliac disease a who choose a who choose a the read. Dist flat bread: rec per as needed. Dist flat bread. Vii the toon as taken out c my soup: recipe for loc DI CECI CAPUT ind serve accomposi-	lour from a flour f a flour f tective at fibres and tained from and must i diet where to be FIOR DI (pan using a s f the oven, as 4 people - 2 0 in cold wat mying with a	naturally glu rom Italia tmosphen d proteins a m a process follow a stri e gluten is I eople - 200 g c ccci cAPUTO ii spoon of oil, pc ssoon of oi	uten-free raw an agricultu e. and it is suita is free from g ict gluten-free lower than 20 Recom of FIOR DI CECI CA in cold water and our 2 ladles of do a complete meal. If CECI CAPUTO, 1 o boiling and coor n top.	material ure naturally ble for enriching fluten contamina e diet. The flour ppm. mended use APUTO, 600 ml of wate I add oil and salt. Hea ugh and add the rose	gluten free your sweets tion are fit fo is ideal also er, extra virgin oli t the oven up to mary. Bake at 22 olive oil, salt and to the desired do	e, withou and savour r consump for consur ive oil, a stick 230°C and he 20°C for appro- pepper as ne	ut additi ry. The m tion by pe nption by of fresh roser the pan to par the pan the	ixture and eople who not celiac mary, salt o cook the ss.	
Product/Brand With the second	CHICKE Steam packag This pro the bak show co people For chickgea Serve as s For crean Dissolve Fi desired an	PEA FLOUR - F ed chickpea ged in a prof oduct is rich in the products ob eliac disease a who choose a be flat bread: rec ber as needed. Diss flat bread. Oil the coon as taken out infor Di CECI CAPUT ind serve accompo	lour from a flour f a flour f tective al fibres and tained from and must f diet where to be for 4-6 per to be for 4-6 pe	naturally glu rom Italia tmosphen d proteins a m a process follow a stri e gluten is I eople - 200 g c ccci cAPUTO ii spoon of oil, pc ssoon of oi	uten-free raw f an agriculture. and it is suita as free from g ict gluten-free lower than 20 Recom of FIOR DI CECI CA in cold water and our 2 ladles of doi a complete med. If CECI CAPUTO, 1 o boiling and coco n top.	material ure naturally ble for enriching jluten contamina e diet. The flour) ppm. mended use APUTO, 600 ml of wafe l add oil and saft. Hea ugh and add the rose t i th water, extra virgin o sk for 5 minutes or up	gluten free your sweets tion are fit fo is ideal also er, extra virgin oli t the oven up to mary. Bake at 22 olive oil, salt and to the desired do	e, withou and savour r consump for consur ive oil, a stick 230°C and he 20°C for appro- pepper as ne	ut additi ry. The m tion by pe nption by of fresh roser the pan to par the pan the	ixture and eople who not celiac mary, salt o cook the ss.	
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Product/Brand Final Arrow of the second sec	CHICKF Steam packag This pro the bak show co people For chickpea Serve as s For crean Dissolve Fi desired at Produce Gluter E Glut For the Q thorough stored in sunlight.	PEA FLOUR - F ed chickpea ged in a proi oduct is rich in the products ob eliac disease a who choose a bea flat breat: rec pear as needed. Diss flat bread. Oil the toon as taken out of my soup: recipe for loc Di CECI CAPUT ind serve accompose and from raw matter in free UTEN (Law Limits) use of this produ the cleaning of too in its original pace	lour from in a flour f fibres and tained from and must in diet where to be FIOR DI of pan using a s of the oven, as 4 people - 2 0 in cold wat inving with a erials that a < 20 p.p.m.	naturally glu rom Italia tmosphere d proteins a m a process follow a stri e gluten is I eople - 200 gc cEci CAPUTO ii spoon of oil, pc s starter or as c 200 g of FIOR Di ter, then heat to liftle olive oil or re inherently < 20 mg/Kg : < 20 p.p.r er to avoid a rkbenches w thy closed in is preserved (uten-free raw an agricultu e. and it is suita is free from g ict gluten-free lower than 20 in cold water and our 2 ladles of do a complete meal. If CECI CAPUTO, 1 o bolling and coc n top. If gluten-free. C sul tal quale m. in possibility o ith which it con a separate roo	material ure naturally ble for enriching pluten contamina e diet. The flour ppm. APUTO, 600 ml of wate a add oil and salt. Hea ugh and add the rose it water, extra virgin ook for 5 minutes or up Quick and easy to u Additives Research (G of contamination (c mes into contact.	gluten free your sweets tion are fit fo is ideal also ar, extra virgin oll t the oven up to mary. Bake at 22 olive oil, salt and to the desired de to the desired de ISE. No presence LIADIN) ELISA prossing over), At the end of to moisture awa	e, withou s and savour r consump for consump for consur we oil, a stick 230°C for appro- 20°C for appro- 20°C for appro- 20°C for appro- pepper as ne ensity and after pepper as ne ensity and after it is recommi- the process, y from source n a cool and d	ut additi ry. The m tion by pen nption by of fresh roser at the pan to back 10 minute reded. ar that salt ar Enzyme -1 mended to the products ces of heat	ixture and eople who not celiac mary, salt o cook the ss. and pepper as Immuno perform a uct must be and direct	
Product/Brand Froduct/Brand Produc	CHICKE Steam packag This pro the bak show co people For chickpea Serve as s For crean Dissolve Fi desired ai Produce Gluter For the o thorough stored in sunlight.	PEA FLOUR - F ed chickpea ged in a proi oduct is rich in the products ob eliac disease a who choose a bea flat breat: rec pear as needed. Diss flat bread. Oil the toon as taken out of my soup: recipe for loc Di CECI CAPUT ind serve accompose and from raw matter in free UTEN (Law Limits) use of this produ the cleaning of too in its original pace	lour from a flour f a flour f tective at fibres and tained from and must f diet where to be for 4-6 per to be for 4-6 per to be for 2-2 o in cold wat nying with a erials that a < 20 p.p.m.	naturally glu rom Italia tmospher d proteins a m a process follow a stri e gluten is I eople - 200 g o CECI CAPUTO in spoon of oil, po- ter, then heat to ittle olive oil or re inherently < 20 mg/Kg : < 20 p.p.r er to avoid a rkbenches w ty closed in is preserved (om moisture (uten-free raw an agricultu e. and it is suita is free from g ict gluten-free lower than 20 in cold water and our 2 ladles of do a complete meal. If CECI CAPUTO, 1 o bolling and coc n top. If gluten-free. C sul tal quale m. in possibility o ith which it con a separate roo	material ure naturally ble for enriching pluten contamina e diet. The flour) ppm. mended use APUTO, 600 ml of wate d add oil and salt. Hea ugh and add the rose it water, extra virgin of cok for 5 minutes or up Quick and easy to u Additives Research (G of contamination (comes into contact. om away from any h original sealed pace	gluten free your sweets tion are fit fo is ideal also or, extra virgin oll the oven up to many. Bake at 22 olive oil, salt and to the desired de ise. No presence LIADIN) ELISA prossing over), At the end of i moisture awa kaging if kept in Carefully close t	e, withous and savour consump for consump for consump for consurver a second save a se	ut additi ry. The m tion by pen nption by of fresh roser the pan to back 10 minute reded. For that salt ar Enzyme -1 mended to the productor ces of heat	ixture and eople who not celiac mary, salt o cook the ss. and pepper as Immuno perform a uct must be and direct	
Product/Brand Froduct/Froduct/Brand Froduct/Froduct/Brand Froduct/Frodu	CHICKE Steam packag This pro the bak show co people For chickpea Serve as s For crean Dissolve Fi desired ai Produce Gluter For the o thorough stored in sunlight.	PEA FLOUR - F ed chickpea ged in a pro- oduct is rich in the products ob eliac disease a who choose a bea flat bread. Who choose a flat bread. Dis flat bread. Oil the oper as needed. Dis flat bread.	lour from in a flour f tective at fibres and tained from and must f diet where tained from and must f diet where the oven a f the oven	naturally glu rom Italia tmospher d proteins a m a process follow a stri e gluten is I spoon of oil, pc s storter or as c 20 g of FIOR DI rer, then heat to liftle olive oil or re inherently < 20 mg/Kg < 20 p.p.r. er to avoid a rkbenches w ty closed in is preserved (ot F	uten-free raw i an agriculture e. and it is suita s free from g ict gluten-free lower than 20 in cold water and our 2 ladles of do our 2 ladles of	material ure naturally ble for enriching pluten contamina e diet. The flour ppm. hereded use APUTO, 600 ml of water a add oil and salt. Hea ugh and add the rose it water, extra virgin of cok for 5 minutes or up Quick and easy to u Additives Research (G of contamination (comes into contact. of contamination (comes into contact. of maway from any n original sealed pact perature max 24°C. ((14 Months)	gluten free your sweets tion are fit fo is ideal also or, extra virgin oll the oven up to mary. Bake at 22 olive oil, salt and to the desired de ise. No presence LIADIN) ELISA prossing over), At the end of i moisture awa kaging if kept in Carefully close t	e, withous and savour consump for consump for consump for consurver a second save a se	ut additi ry. The m tion by pen nption by of fresh roser at the pan to be ded. or that salt ar Enzyme -1 mended to the produces of heat dry place an after use. ms code	ixture and eople who not celiac mary, salt p cook the ss. Ind pepper as perform a ict must be and direct d away from	



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500 g Fior di **Leci**

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 - Istiliuto 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	± 0,50	Proteins p/p (N x 6.25)	22,7	± 0,01	Calcio	142 mg	Tiamina - B1	0,3 mg	
Carbohydrates p/p of which sugar	51,7 3,7	± 0,30	Salt (N _a x 2,5) (g.)	0,01	±1,50	Fosforo Potassio	415 mg 881 mg	Riboflavina - B2 Niacina - PP	0,1 mg 2,5 mg	
Food Fiber p/p	9,2	± 3,50	Gluten	<20 ppm	(mg/kg)	Ferro	6,4 mg	Vitamina - C	312 m	
Total out of 100 g. of finished product Energia Kcal 375 Valore Energetico Kjoule										

MICROBIOLOGICAL CHARACTERISTICS

Par	rameters	Unit of measurement	Reference value	<u>Q.S.</u>
88	Total microbiological Count	UFC /g	< 500.000	HA
88	Total micotic Count Moulds and yeasts	UFC /g	< 1000 <1000	HA
88	Total Coliform	UFC / g	< 1000	STD+
88	Escherichia coli UFC/g < 10 B Listeria	monocytogenes UFC /25g Assente	🛛 🛛 📾 Salmonella spp. UFC / 25g	Assente

RESIDUAL AND MICRO PARTICLES								
<u>RESIDUES</u>	Caputo std mg/Kg	<u>RESIDUES</u>	Caputo std mg/Kg	HEAVY METAL		Caputo std mg/Kg		
AGROCHEMICALS Fungicides	< 0,01 Lower than legal limits	Glyphosate	< 0,01 Lower than legal limits	Lead	Lead < 0,2 Lower than legal lim			
MICOTOXINE	Caputo std µg/Kg	MICOTOXINE	Caputo std µg/Kg	OGM Methodology =		Caputo std µg/Kg		
$\Rightarrow Total A flatoxins (B_1+B_2+G_1+G_2) / A flatoxin B_1$	< 4 / < 2 Limiti di Food Safety	 Ochratoxin A – <u>OTA</u> Deossinivalenolo - <u>DON</u> 	< 0,5 < 750 Limiti di Food Safety	I DNA	OUALITATIVE GMO- EXTENDED SCREENING RESEARCH	Controllo Promotori 35S- NOS-FMV- <u>Negativo</u>		

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										
Allergen	In product	on the production line	<u>In the</u> <u>facility</u>	Cross contamination	Allergen	In product	<u>on the</u> production <u>line</u>	In the facility	Cross contamination	
 <u>Cereals</u> containing gluten and products (wheat flour) 	E NO	X NO	X NO	XNO	▶ Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus aveilana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan (Carya illinolesis (Wangenh) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Oueensland nuts (Macadamia ternifolia) and products thereof.	SE NO	¥ NO	🗷 YES	IN NO	
Crustaceans products thereof	X NO	NO N	NO NO	× NO	Celery and products thereof	E NO	× NO	🗷 NO	X NO	
• Eggs and egg products	🗷 NO	× NO	🗵 NO	× NO	• Mustard and products thereof	X NO	× NO	X NO	× NO	
Fish and products thereof	🗷 NO	NO NO	NO NO	X NO	Sesame seeds and products derived	SE NO	X NO	🗷 NO	X NO	
Peanuts and products thereof	🗷 NO	NO NO	🗵 NO	X NO	 Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO2. 	🗷 NO	X NO	🗷 NO	🗷 NO	
Soybeans and products thereof	🗷 NO	NO N	NO 🗵	X NO	▶ Lupin and products thereof	🗷 NO	X NO	🗷 NO	× NO	
Milk and milk products including lactose	X NO	NO N	🗵 YES	X NO	• Molluscs and products thereof	SE NO	X NO	🗷 NO	X NO	
	PROCESS CONTROL / SEMI MILLED - REPORT / ANALISYS SU M.P. / PROCESS FOOD / LOT									
TEST RELATIONSHIP/ A	TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (HA Critical Control Point)- The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -							DNV-GL		