



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



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La Farina di Napoli



SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Type "0" soft wheat flour with sourdough.	preparation based on soft wheat flour type "0" with sourdough* for bakery products REG. (UE) 1169/2011 Rif. Law D.P.R. 5 marzo 2013, n. 41 R 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 Bags : poly-laminated paper-cellulose in accordance with current food legislation Europallet-
		First Matter Tender Wheat (<i>Triticum aestivum</i>) and Mother Sourdough .

Final Product/ Prepared Product 	Soft Wheat Flour Type "0" with "Mother Sourdough"	
	<p>Aria is a Soft Wheat Flour Tipy "0" with "Mother Sourdough" ideal for Pan, Pale pizza and Pinsa.</p> <p>The "Mother Sourdough" is a dried inactive mother sourdough made solely by water and soft wheat flour type "0", an ancient recipe that gives the dough airiness, fragrance and preservation.</p> <p>Aria is 100% natural, gently milled from the best wheats selected by Mulino Caputo, ideal also to create pizza bases to reheat in the oven and for the freezing chain.</p>	 

Ingredients	Soft Wheat Flour Tipy "0" and Mother Sourdough (inactive dried sourdough).				
Characteristics	* Mother Sourdough : is a natural inactive dried sourdough: It is obtained by mixing type "0" soft wheat flour and water, acidified by a complex of yeasts and lactic bacteria, capable of starting the fermentation of doughs for bakery and pastry shop.				
Storage	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: <i>date of packing sacks</i>	Lot	Process line /gg. Date/day	12 months	Unit <input checked="" type="checkbox"/> U.C. 25 Kg÷ 55,11 Lb
Shelf Life					

RHEOLOGICAL PROPERTIES

CONTROLS LABORATORIO CHIMICO REOLOGICO (Internal Lab)	Alveogramma Chopin	Bread making index W : 300÷320	Elasticity P/L : 0,50÷0,60		
	Farinogramma Brabender	Absorption: 62÷64 Growth: 4÷ 5	Stability: 12'÷ 14' Elasticity: 16 ÷ 18	Hagberg index: 40÷60 Ind. Valorimetric: 54÷56	
	Indice di Hagberg Falling Number	Enzymatic activity: 340 ÷ 360	Wet gluten (%): ≥ 38 Control parameters (Internal-Lab) ± 3		

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product)						MICRONUTRIENT (average values) mg/100g			
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT		VITAMINS	
Proteine p/p (N x 6,25)	13	± 0,50	Fibre alimentari p/p	3	± 0,50	Calcium	24	Tiamin (Vit B1)	0,28
Grassi p/p di cui ac. grassi saturi	1 0,2	± 0,30 ---	Sale (N _s x 2,5) (g.)	0,001	± 0,002	Phosphorus	155	Riboflavin (Vit B2)	0,05
Carboidrati p/p di cui zuccheri	70 1	± 3,50 ---	Ceneri p/p – sostanza secca	0,60	± 0,05	Potassium	145	Niacin (Vit PP) Vitamin E	1,4 tr
Total out of 100 g of product		Kcal	347	Kjoule	1.472				



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Aria

FARINA
DI GRANO TENERO TIPO "0"
CON PASTA MADRE

Ideale per teglia, pala e pinsa.



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

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 40.000	HA - PRP
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <500	HA - PRP
Total coliform	UFC / g (MPN /g)	≤ 100 ≤ 1000	HA - PRP

<i>Escherichia coli</i>	UFC/g	< 10	<i>Clostridium spp.</i>	UFC/g	Assente	<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	Assente
<i>Enterococchi spp.</i>	UFC/g	< 10						

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	RESIDUES	Caputo std mg / Kg	HEAVY METALS	Caputo std mg / Kg
AGROCHEMICALS ↳ Insecticides ↳ Acaricides ↳ Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS	↳ Glyphosate	Lower than legal limits	↳ Lead ↳ Chromium ↳ Cadmium ↳ Mercury	< 0,02 < 0,02 < 0,01 < 0,01
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo- <u>DON</u> ⇒ Fumonisine	< 4 / < 2 < 750 < 200	↳ Ochratoxin A - <u>OTA</u> ↳ Zearalenone - <u>ZEA</u>	< 0,5 < 10	↳ DNA	RICERCA QUALITATIVA OGM-SCREENING ESTESO
					Controllo Promotori 35S-NOS-FMV- Negativo

ALLERGOLOGICAL PROPERTIES

Ingredients/Allergens listed in Annex 2 to Reg. EU No. 1169/2011 of the European Parliament and of the Council

⊕ **Mandatory declaration of Allergenic Ingredients**

⊙ **ALLERGENS** Reg. UE 1169/2011 – Code of practice on food allergen management for food business operators CXC 80-2020 *Evidenza allergene:* SI NO

Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
↳ Cereals containing gluten and products (wheat flour)	☒ YES	☒ YES	☒ YES	↳ Nuts *	☒ NO	☒ NO	☒ NO
↳ Crustaceans and products thereof	☒ NO	☒ NO	☒ NO	↳ Celery and products thereof	☒ NO	☒ NO	☒ NO
↳ Eggs and egg products	☒ NO	☒ NO	☒ NO	↳ Mustard and products thereof	☒ YES	☒ YES	☒ NO
↳ Fish and products thereof	☒ NO	☒ NO	☒ NO	↳ Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
↳ Peanuts and products thereof	☒ NO	☒ NO	☒ NO	↳ Sulfur dioxide and sulphites *	☒ NO	☒ NO	☒ NO
↳ Soybeans and products thereof	☒ YES	☒ YES	☒ NO	↳ Lupin and products thereof	☒ NO	☒ NO	☒ NO
↳ Milk and milk products including lactose	☒ NO	☒ NO	☒ NO	↳ Molluscs and products thereof	☒ NO	☒ NO	☒ NO

* Almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivatives. ---- ** Sulfites in conc. greater than 10 mg/kg or 10 mg/l exprSO₂.

TECHNICAL AND SCIENTIFIC REFERENCE

© - Genus Group Quality Management, Development & Innovation

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

- REPORT / ANALYSIS ON END PRODUCT _ Analisis HACCP _ HA (Application HACCP Control System -SGQ)
- DECLARATION and/or PRODUCTION REPORT per PRODUCT LOT STD min: HA
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 - igiene prodotti alimentari.
- Legislative Decree 193-6 November 2007 and subsequent amendments.
- Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

