



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed. 02 EN

Rev. 01

Set. 2016

Pag. 1

La Farina di Napoli

“00” PIZZERIA

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; Disciplinatory Mipaf_24.05.04	Packaging First Matter	Sacks : multicoupled cellulose <i>according to of the enforced alimentary norm</i> Europallet - Tender Wheat (<i>Triticum aestivum</i>)
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Finished product 	Tender Wheat Flour <p>It is produced by the selection of the best grains, to respond to the traditional Neapolitan pizza and the demanding technical pizzaiuoli. Gluten high quality and elasticità for bodies with good grip, soft and extensible. Furthermore, its qualitative properties of the finished products give a unique flavor and typical. Product Certified by DNV ITALY – TECHNICAL FILE product. Type: “Soft wheat flour type 00 Pizzeria” Standard Uni 10791:1998 Ideal for processing and realization of the “Pizza Napoletana STG” Disciplinatory Mipaf_24.05.04. Product conforms to the type of flour: “Wheat flour type 00” provided by the PRODUCTION NEAPOLITAN STG COUNCIL REGULATION (UE) N. 97/2010 EU COMMISSION of 4 february 2010 Register of Traditional Specialities Guaranteed.</p>
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Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sun light)	optimum: 20÷24 °C 68÷76 °F
	Umidity p/p <i>MAXIMUM</i>	15,50 %
T.M.C./ Shelf life	Rif.to: date of packing sacks	Lot Process line /gg. Date/day (12 months) Unit U.C. 25 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS	Alveogramma Chopin	Bread making index W: 280÷300	Elasticity P/L: 0,50÷0,60
LABORATORY CHEMICAL RHEOLOGY (internal Lab)	Farinogramma Brabender	Absorption: 58÷60 Growth: 2’50” ÷ 3’00”	Stability: 8’÷ 10’ Hagberg index: 40÷60
	Indice di Hagberg Falling Number	Enzymatic activity: 340 ÷ 360	Dry gluten (%): 12,50 ÷ 13,00 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)	VITAMINS (average values)
Proteins p/p (N x 6,25)	12,75	± 0,50	Food Fiber p/p	3,00	± 0,50	Calcium	Thiamine (Vit B1)
Total Fat p/p <i>of which saturates</i>	1,00	± 0,30	Salt (N _a x 2,5) (g.)	0,005	± 0,002	Phosphorus	Riboflavin (Vit B2),
Carbohydrates p/p <i>of which sugar</i>	71,00	± 3,50	Ashes p/p – dry matter	0,50	± 0,05	Magnesium Potassium	Niacin (Vit PP), Vitamin B6
Total out of 100 g. of finished product		Kcal	350	Kjoule	1.485		

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



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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

<input checked="" type="checkbox"/> <i>Escherichia coli</i>	UFC/g	< 10	<input checked="" type="checkbox"/> <i>Clostridium spp.</i>	UFC/g	Absent	<input checked="" type="checkbox"/> <i>Staphylococcus aureus c.p.</i>	UFC/g	< 10
<input checked="" type="checkbox"/> <i>Bacillus cereus</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</i> GM/HPLC/GC <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> ▶ Lead ▶ Chromium ▶ Cadmium ▶ Mercury 	< 0,02 < 0,01 < 0,02 < 0,01	<ul style="list-style-type: none"> ▶ DNA ▶ Mais transgenic 	Methodology- PCR (45cicl) Negative No presence
MICOTOXINE	Caputo std μg /Kg	MICOTOXINE	Caputo std μg /Kg		
<ul style="list-style-type: none"> → Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁ → Deossinivalenolo- DON 	< 4 / < 2 < 750	<ul style="list-style-type: none"> ▶ Ochratoxin A - OTA ▶ Zearalenone - ZEA 	< 0,5 < 10		

ALLERGOLOGICAL PROPERTIES

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

<input checked="" type="radio"/> 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> <small>Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO</small>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
▶ Cereals containing gluten and products (wheat flour)	☑ YES	☑ YES	☑ YES
▶ Crustaceans and products thereof	☑ NO	☑ NO	☑ NO
▶ Eggs and egg products	☑ NO	☑ NO	☑ NO
▶ Fish and products thereof	☑ NO	☑ NO	☑ NO
▶ Peanuts and products thereof	☑ NO	☑ NO	☑ NO
▶ Soybeans and products thereof	☑ YES	☑ YES	☑ NO
▶ Milk and milk products including lactose	☑ NO	☑ NO	☑ NO
▶ Nuts: almonds (<i>Amygdalus communis</i> L.), 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
▶ Celery and products thereof	☑ NO	☑ NO	☑ NO
▶ Mustard and products thereof	☑ NO	☑ NO	☑ NO
▶ Sesame seeds and products derived	☑ NO	☑ NO	☑ NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	☑ NO	☑ NO	☑ NO
▶ Lupin and products thereof	☑ NO	☑ NO	☑ NO
▶ Molluscs and products thereof	☑ NO	☑ NO	☑ NO

GOVERNING LAW

Genus Group Quality Management, Development & Innovation

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 / ANALISYS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

REPORT / ANALISYS 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.

