



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
 Rev. 01
 Set. 2016
 Pag. 1

La Farina di Napoli

“00” PIZZA METRO

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 – Type “00” | High Water retention - Super Alveolation

Flour created specifically for long fermentation products such as **meter Pizza, Pizza cooked with a peel, pan Pizza and Focaccia.**

Particular attention paid to the selection of grains with **HIGHLY ELASTIC PROTEINS** to ensure **LONG PROCESSES RISING** and **SOFT AND FRAGRANT STRUCTURES.**

The particular particle size range gives high **WATER RETENTION** to the mixture and therefore **SOFTNESS** and greater **SHELF LIFE** of the finished product.

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 <input checked="" type="checkbox"/> U.C. 25 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS	Alveogramma Chopin	Bread making index W: 310÷330	Elasticity P/L: 0,45÷0,50
LABORATORY CHEMICAL RHEOLOGY <i>(internal Lab)</i>	Farinogramma Brabender	Absorption: 60÷62 Growth: 1'30"÷ 2'30"	Stability: 14'÷ 16' Hagberg index: 30÷60
	Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 300 ÷ 360	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)	VITAMINS (average values)
Proteins p/p (N x 6,25)	13,25	± 0,50	Food Fiber p/p	2,35	± 0,50	Calcium	Thiamine (Vit B1)
Total Fat p/p <i>of which saturates</i>	1,20 0,30	± 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>	70,00 1,10	± 3,50 ---	Ashes p/p – dry matter	0,55	MAX	Magnesium Potassium	Niacin (Vit PP), Vitamina B6
Total out of 100 g. of finished product		Kcal	347	Kjoule	1.473		

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	< 30.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
Total coliform	UFC /g (MPN /g)	≤ 10 ≤ 100	HA

<i>Escherichia coli</i>	UFC /g	< 10	<i>Clostridium spp.</i>	UFC /g	Absent	<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	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 parasiticidals 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"> Lead Chromium Cadmium Mercury 	< 0,02 < 0,01 < 0,02 < 0,01	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**

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:</i> <input type="checkbox"/> YES <input type="checkbox"/> NO			
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 / 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

