



SPECIFICATIONS OF FOODSTUFF

High Quality Tender Wheat Flour

TIPOLOGY

CAPUTO
Biologica

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La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration 	Wheat Flour D.P.R. 5 march 2013, n. 41 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 Sacchi : carta-cellulosa poli-accoppiato ai sensi della normativa alimentare vigente alimenti Europallet – carta e politene colorato, Sacco con 1 fg.avana g 70 + 1 fg.avana g 80 (a valvola interna)
	First Matter Tender Wheat (<i>Triticum aestivum</i>)	Norm Response to the BIOLOGICAL PRODUCTION METHOD Wheat Flour "BIO" Reg. CE 1169/2011 – Food Labelling Reg. CE 834/07 e 889/08, e s.m. ii. D.Lgvo 220/95 D.M 18354 del 27.11.2009 D.Lgvo 220/95 D.Lgvo 109/1992

Finished product



Wheat Flour type "0" *Biologica*

Flour obtained by milling and consequently sweetening of carefully selected wheat,
 Not germinated and free from all impurities and resulting from organic farming.

BIO CAPUTO flour is suitable in all its aspects to human food use and is *produced following the traditional method of wheat grain milling.*

Cultivation in **BIOLOGICAL FIELDS** of "grain" raw material guarantees the **genuineness** and **food safety** of the product.

Food preservation Temperature and storage humidity (cool, dry, ventilated and not exposed to direct sun light) optimum: 20÷24 °C optimum: <65% U.R.	Humidity p/p MAXIMUM (finisc prod.) 15,50 %
T.M.C./ Shelf life Rif.to: date of packing sacks Lot	Unit U.c. 25 Kg (Kilograms) The product is marketed in 25 kg food-grade bags.

RHEOLOGICAL PROPERTIES

CONTROLS Alveogramma <i>Chopin</i>	Bread making index W : 250÷270	Elasticity P/L : 0,55÷0,70
LABORATORY CHEMICAL RHEOLOGY (internal Lab)	Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: >200 Damp Gluten (%): > 22,00 Parameters STD PROCESS >20 %

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product)					MICRO NUTRIENT		
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values)	VITAMINS (average values)
Proteins p/p (N x 6,25)	12,00	± 0,50	Food Fiber p/p	3,20	± 0,50	Calcium	Thiamine (Vit B1)
Total Fat p/p of which saturates	1,10 0,20	± 0,30 ---	Salt (N _s x 2,5) (g.)	0,010	± 0,002	Phosphorus	Riboflavin (Vit B2),
Carbohydrates p/p of which sugar	71,30 0,43	± 3,50 ---	Ashes p/p – dry matter	< 0,65	± 0,05	Magnesium Potassium	Niacin (Vit PP), Vitamina B6
Total out of 100 g. of finished product		Kcal	350	Kjoule	1.482		



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BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ Valore biologico del Filth test No. fragments / 50g produced	Regular – STD < 25	Parameter < Inferiore ai Limiti di legge DM 12/01/1999 GU n° 64 18/03/1999 All I
MICROBIOLOGICAL CHARACTERISTICS	▶ Microflora endogene ed esogene	Alta Qualità	Parameter < Below the limit of the Law
CHEMICAL-PHYSICS CHARACTERISTICS	▶ Valori di riferimento Normativi	Alta Qualità	Parameter < Below the limit of the Law
RESIDUES AND MICRO-PARTICLES	▶ Valori di riferimento Normativi	Assenti	Parameter < Below the limit of the Law
OGM - Genetically Modified Organisms	▶ Valori di riferimento Normativi	Assenti	Parameter Absent / Ogm free

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 100.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <1000	HA
Total coliform	UFC / g (MPN /g)	≤ 100 ≤ 1000	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/25g	Absent

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg /Kg	HEAVY METALS	Caputo std mg /Kg	OGM	Caputo std
▶ Anti parasiticidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 Lower ai Law Limits GM /HPLC /GC Outcome: Not detectable instrumentally	⚠ Lead ⚠ Chromium ⚠ Cadmium ⚠ Mercury	< 0,02 < 0,01 < 0,02 < 0,01	⚠ DNA Mais transgenic	Methodology- PCR (45cieli) Negative No presence
MICOTOXINE	Caputo std µg /Kg	MICOTOXINE	Caputo std µg /Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON	< 4 / < 2 < 750	⚠ Ochratoxin A - OTA ⚠ Zearalenone - ZEA	< 0,5 (<3.0 law) < 10 (<75 law)		

ALLERGOLOGICAL PROPERTIES

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

Ⓞ **ALLERGENS** 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 ii. Allergen evidence: yes 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 : 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
▶ 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	☒ NO	☒ NO	☒ NO
▶ Fish and products thereof	☒ NO	☒ NO	☒ NO	▶ Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
▶ Peanuts and products thereof	☒ NO	☒ NO	☒ NO	▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	☒ 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

TECHNICAL AND SCIENTIFIC REFERENCE REQUIREMENTS

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

REPORT / ANALYSIS 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.

