



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

### TIPOLOGY

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

**A.G. MANITOBA**

La Farina di Napoli

## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

<b>Declaration</b> Prodotto in <b>ITALIA</b> ITALIAN Product	<b>Wheat Flour</b> 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	<b>Sacks : multicoupled cellulose</b> <i>according to of the enforced alimentary norm</i> <b>Europallet -</b>  <b>Tender Wheat (<i>Triticum aestivum</i>)</b>
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<b>Finished product</b> 	<b>Wheat Flour</b> <p>It is produced by the selection of the <b>best grains Manitoba</b> on the market. <b>Excellent</b> in baking yeast for a long time to rise</p> <p>High protein and high yield give the dough a <b>high elasticity and extensibility</b> for the production of fine pastry.</p> <p>The flour "<b>Manitoba</b>" can be used either alone for the production of <b>croissants, panettone, dough</b> and <b>mixed</b> with wheat flour selection of <b>Antimo Caputo</b>, for the processing of all those that require a good dough leavening.</p>
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<b>Food preservation</b>	<b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sun light) optimum: <b>20÷24 °C</b> 68÷76 °F <b>Umidity p/p MAXIMUM</b> <b>15,50 %</b>	
<b>T.M.C./ Shelf life</b>	Rif.to: <b>date of packing sacks</b> Lot    Process line /gg. <b>Date/day (12 months)</b> Unit <b>U.C. 25 Kg.</b>	

### PROPRIETA' REOLOGICHE

<b>CONTROLS</b>	<b>Alveogramma Chopin</b>	<b>Bread making index W:</b> <b>360÷380</b>	<b>Elasticity P/L:</b> <b>0,45÷0,55</b>
<b>LABORATORY CHEMICAL RHEOLOGY</b> <small>(internal Lab)</small>	<b>Farinogramma Brabender</b>	<b>Absorption:</b> <b>61÷63</b> <b>Stability:</b> <b>16' ÷ 20'</b>	<b>Hagberg index:</b> <b>10÷40</b>
	<b>Indice di Hagberg Falling Number</b>	<b>Enzymatic activity:</b> <b>340 ÷ 360</b>	<b>Dry gluten (%):</b> <b>14,0 ÷ 14,50</b> <b>Parameters STD PROCESS &gt;12,50 %</b>

### ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS <small>(average values: 100 g. of finished product)</small>				MICRO NUTRIENT	
Parameters	Unit of measurement (%)	Parameters	Unità di Misura (%)	SALI MINERALI (valori medi)	VITAMINE (valori medi)
<b>Proteins p/p</b> (N x 6,25)	<b>14,50</b> ± 0,50	<b>Food Fiber p/p</b>	<b>3,00</b> ± 0,50	<b>Calcio</b>	<b>Tiamina (Vit B1)</b>
<b>Total Fat p/p of wich saturates</b>	<b>1,00</b> ± 0,30 <b>0,20</b> ---	<b>Salt</b> (N <sub>a</sub> x 2,5) (g.)	<b>0,009</b> ± 0,002	<b>Fosforo</b>	<b>Riboflavina (Vit B2),</b>
<b>Carbohydrates p/p of wich sugar</b>	<b>68,00</b> ± 3,50 <b>1,10</b> ---	<b>Ashes p/p – dry matter</b>	<b>0,60</b> ± 0,05	<b>Magnesium</b>	<b>Niacin (Vit PP),</b> <b>Vitamina B6</b>
<b>Total out of 100 g. of finished product</b>		<b>Kcal</b> <b>345</b>	<b>Kjoule</b> <b>1.464</b>		

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



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### MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 20.000	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	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

### RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg /Kg	HEAVY METALS	Caputo std mg /Kg	OGM	Caputo std
<ul style="list-style-type: none"> <li>▶ Anti parasiticidals</li> <li>▶ Organochlorinated</li> <li>▶ Organophosphorated</li> </ul>	< 0,02 <i>Inferiore ai Law Limits GM /HPLC /GC</i> <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> <li>⚠ Lead</li> <li>⚠ Chromium</li> <li>⚠ Cadmium</li> <li>⚠ Mercury</li> </ul>	< 0,02 <0,01 < 0,02 <0,01	<ul style="list-style-type: none"> <li>⚠ DNA</li> <li>⚠ Mais</li> <li>⚠ transgenic</li> </ul>	Methodology: PCR (45cicl) <b>Negative No presence</b>
<b>MICOTOXINE</b>	Caputo std µg /Kg	<b>MICOTOSSINE</b>	Caputo std µg /Kg		
<ul style="list-style-type: none"> <li>⇒ Total Aflatoxins (B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+G<sub>2</sub>) / Aflatoxin B<sub>1</sub></li> <li>⇒ Deossinivalenolo- <u>DON</u></li> </ul>	< 4 / < 2 < 750	<ul style="list-style-type: none"> <li>⚠ Ochratoxin A - <u>OTA</u></li> <li>⚠ Zearalenone - <u>ZEA</u></li> </ul>	< 0,5 < 10		

### ALLERGOLOGICAL PROPERTIES

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

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

#### GOVERNING LAW

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<b>Reg. (UE) n. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL</b>	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.
<b>D.Lgs. 27-9-2007 n. 178</b>	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.
<b>D.Lgs. 8-2-2006 n. 114</b>	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
<b>Dir. 10-11-2003 n. 2003/89/CE</b>	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 PRODUCE

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.	
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