



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

### TIPOLOGY

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La Farina di Napoli

**Luoco** Lunga lievitazione

## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

<b>Declaration</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; Disciplinary Mipaf_24.05.04	<b>Packaging</b>	<b>Sacks : multicoupled cellulose</b> according to of the enforced alimentary norm <b>Europallet -</b>
		<b>First Matter</b>	<b>Tender Wheat (<i>Triticum aestivum</i>)</b>

#### Finished product



#### Wheat Flour TYPE "00"

Result of a mixture of **multiple varieties of wheat** selected among the best on the market.

**High protein content** and strong hydration guarantee excellent results on **long rising**.

Flexible and versatile flour, suitable for **Pizzeria and leavened Pastry**.

**Unique flavour and unmistakable aroma** thanks to the use only and only **wheat to 100%**.

<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
		U.C. <b>1 Kg ÷ 5 Kg.</b>

### RHEOLOGICAL PROPERTIES

<b>CONTROLS</b>	Alveogramma Chopin	<b>Bread making index W:</b> <b>300÷320</b>	<b>Elasticity P/L:</b> <b>0,50÷0,60</b>
	LABORATORY CHEMICAL RHEOLOGY (internal Lab)	Farinogramma Brabender	<b>Absorption:</b> <b>59÷61</b> <b>Growth:</b> <b>3'00" ÷ 4'00"</b>
	Indice di Hagberg Falling Number	<b>Enzymatic activity:</b> <b>340 ÷ 360</b>	<b>Dry gluten (%):</b> <b>13,00 ÷ 13,50</b> <b>Parameters STD PROCESS &gt;12 %</b>

### 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 (%)	
<b>Proteins p/p</b> (N x 6,25)	<b>13,50</b>	± 0,50	<b>Food Fiber p/p</b>	<b>3,20</b>	± 0,50
<b>Total Fat p/p</b> of which saturates	<b>1,20</b> 0,20	± 0,30 ---	<b>Salt</b> (N <sub>s</sub> x 2,5) (g.)	<b>0,005</b>	± 0,002
<b>Carbohydrates p/p</b> of which sugar	<b>68,40</b> 1,10	± 3,50 ---	<b>Ashes p/p – dry matter</b>	<b>0,50</b>	± 0,05
<b>MINERAL SALT</b> (average values)			<b>VITAMINS</b> (average values)		
Calcium			Thiamine (Vit B1)		
Phosphorus			Riboflavin (Vit B2)		
Magnesium			Niacin (Vit PP), Vitamina B6		
Potassium					
<b>Total out of 100 g. of finished product</b>	<b>Kcal</b>	<b>345</b>	<b>Kjoule</b>	<b>1.462</b>	

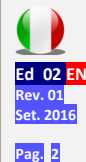
<b>BIOLOGICAL CHARACTERISTICS - FILTH TEST</b>	Value biological of Filth test	<b>Regular - STD</b>	Parameter < Below the limito f the Law
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Endogenous Microflora and esogene	<b>High Quality</b>	Parameter < Below the limito f the Law
<b>CHEMICAL-PHYSICS CHARACTERISTICS</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	< 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"> <li>Anti parasiticidals</li> <li>Organochlorinated</li> <li>Organophosphorated</li> </ul>	< 0,02 <i>Inferiore ai Law Limits GM /HPLC /GC</i> <i>Esito: Non rilevabile strumentalmente</i>	<ul style="list-style-type: none"> <li>Lead</li> <li>Chromium</li> <li>Cadmium</li> <li>Mercury</li> </ul>	<ul style="list-style-type: none"> <li>&lt; 0,02</li> <li>&lt; 0,02</li> <li>&lt; 0,01</li> <li>&lt; 0,01</li> </ul>	<ul style="list-style-type: none"> <li>DNA Mais transgenic</li> </ul>	<ul style="list-style-type: none"> <li>Methodology- PCR (45cicl)</li> <li>Negative No presence</li> </ul>
MICOTOXINE	Caputo std µg /Kg	MICOTOXINE	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- DON</li> </ul>	<ul style="list-style-type: none"> <li>&lt; 4</li> <li>&lt; 2</li> <li>&lt; 750</li> </ul>	<ul style="list-style-type: none"> <li>Ochratoxin A - OTA</li> <li>Zearalenone - ZEA</li> </ul>	<ul style="list-style-type: none"> <li>&lt; 0,5</li> <li>&lt; 10</li> </ul>		

## ALLERGOLOGICAL PROPERTIES

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

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

