



# SPECIFICATIONS OF FOODSTUFF

## DOUBLE MILLED DURUM WHEAT SEMOLINA



Ed. 02 EN  
Rev. 03  
Apr. 2016


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## GENERAL DATA

Product ITALIAN Product	<b>Double milled durum wheat semolina</b>	Packaging	<b>Sacks : multicoupled cellulose</b> according to of the enforced alimentary norm <b>Europallet -</b>
	D.P.R. 5 marzo 2013, n. 41 - Rif. DPR 9 febbraio 2001, n. 187 DM 27/02/96 n°209; Legge 22.02.94, n. 146. Rif. legge 4 luglio 1967, n. 580;	First Matter	<b>Tender Wheat (<i>Triticum aestivum</i>)</b>

First matter	<b>Durum wheat (<i>Triticum durum</i>)</b>		
Appearance Color	<b>Fine granular</b> <b>Yellow amber</b>	Smell Flavor	<b>Pleasant, typical, absence of extraneous odors.</b> <b>Rustic and traditional</b>



Prodotto in **ITALIA**

**SEMOLA** obtained from the careful and accurate selection of the best of **GRAIN HARD** type.

Obtained from the milling of durum wheat semolina with a diagram for, receives Re-refined and rimacine to reduce the particle size and calibrate. This reduction obtained in the grinding step favors the workability of the mix, especially if this is done manually. The organoleptic characteristics, the correct protein content and gluten quality, give our semolina semolina durum wheat the ability to produce finished products with long golden brown, fragrance and excellent stability of amber color. Also suitable for dusting.

Food preservation	<b>Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: 15-18 °C</b>			
T.M.C.	<b>12 months</b> Rif. to date of packaging	Lot	<b>Process line</b> date /gg.	Unit <b>U.C. 1 Kg - 5 Kg</b>
Allergens	<b>Gluten</b> (naturally present in cereals and semolina)		Additives	<b>No spots</b>

## RHEOLOGICAL PROPERTIES

<b>CONTROLS</b> Laboratory Chemical and Rheology (External Lab.)	<input checked="" type="checkbox"/> Alveogramma <i>Chopin</i>	Bread making index. <b>W: 230 MIN</b> +/- 15 (X10 <sup>-4</sup> )		Elasticity <b>P/L: 2,30</b>			
		Yellow Index: (MINOLTA): <b>Color B: 20 MIN</b>					
	<input checked="" type="checkbox"/> Farinogramma <i>Brabender</i>	<input checked="" type="checkbox"/> Falling Number Att. Enzim. <b>300 MIN</b>	<input checked="" type="checkbox"/> Quantity Gluten Dry <b>12,00 MIN</b> Gluten Rating: <b>Excellent</b>	Soft wheat flour (certain of cereal) T.Q.% < 3			
		GRANULOMETRY		> 280µ	5	> 250µ	10

## ANALYSIS OF PRODUCT

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS					MICRO NUTRIENTS		
(average values: 100 g. of finished product)							
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values)	VITAMINS (average values)
<b>Proteins</b> p/p (N x 6,25)	<b>13,0</b>	± 0,50	<b>Salt</b> (N <sub>a</sub> x 2,5) (g.)	<b>0,005</b>	± 0,002	Calcium	Thiamine (Vit B1)
<b>Total Fat</b> p/p of which saturates	<b>1,50</b> 0,30	± 0,30 ---				Phosphorus	Riboflavin (Vit B2),
<b>Carbohydrates</b> p/p of which sugar	<b>66,6</b> 1,00	± 3,50 ---	<b>Ashes</b> p/p – dry matter	<b>0,88</b>	± 0,02	Magnesium	Niacin (Vit PP),
<b>Food Fiber</b> p/p	<b>3,5</b>	± 0,50	<b>Humidity</b> p/p	<b>14,50</b>	± 1,0	Potassium	Vitamin B6
<b>Total out of 100 g. of finished product</b>	<b>Kcal</b>	<b>335</b>	<b>Kjoule</b>	<b>1.420</b>			



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### MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	≤ 60.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	≤ 2000	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

### 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> <i>Evidence allergene: <input type="checkbox"/> YES <input type="checkbox"/> NO</i>	Cross-contamination materia prima	Involontaria presenza nel prodotto finito (Carry-over)	In Stabilimento
▶ <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 L.</i> ), hazelnut ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan [ <i>Carya illinoensis (Wangenh.) K. Koch</i> ], 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 PRODUCT

<b>REPORT / ANALISYS ON END PRODUCT _ Analisis HACCP HA</b> (Application of HACCP Control System QMS implementation arrangements)
<b>DECLARATION and / or PRODUCTION RATIO per LOT OF PRODUCT</b> STD min STD min: HA
<b>FSSC 22000 CERTIFICATION SCHEME FOR FOOD SAFETY SYSTEM - ISO 22000:2005, ISO/TS 22002 - FSSC 22000 REQUIREMENTS – Category E</b>
Reference legislation - <b>Legislative Decree no. 193 of November 6, 2007; - Reg. (EC) n 29.4.2004. 852/2004</b> on food hygiene European Parliament's rules.
Reference legislation - D.M. 209 of 27/02/1996 - Directives 93/43 / EEC and 96 / EC on the hygiene of foodstuffs.
Reference standards - <b>Reg. (EC) n 28.1.2002. 178/2002 2002</b> - European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of alimentare. - Food Safety Traceability.
Reg. (EU) No 10/2011 THE COMMISSION of 14 January 2011 on materials and plastic materials and articles intended to come into contact with foodstuffs.
Reg. C.E. 1829/2003 and 1830/2003, it does not contain genetically modified organisms.

