

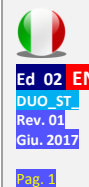


# SPECIFICATIONS OF SEMI FINISHED TECHNICAL SHEET

**HIGH QUALITY MIXTURE**

TYPE:

**NATURAL YEAST – CRISCITO\***



## SPECIFICATIONS OF SEMIFINISHED

### GENERAL INFORMATION

<b>Product</b>	<b>Semi-finished products for Professional Use NATURAL YEAST DRY POWDER.</b> <i>Intended for professional use within the meaning of the food legislation in force</i>	<b>Packaging</b>	<b>Polyethylene bags and stored in heat-sealed food boxes ci: cardboard-cellulose poly-laminated-plywood.</b>
<b>Made in</b>	<b>Italy (UE)</b>		
<b>Raw material origin</b>	From EU/Non EU agriculture.		
<b>Declaration/ Ref. to Law</b>	Rif. Law DM 27/02/96 n°209 Rif. law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	Ministerial Decree 21 marh 1973; Reg CE n°1935/2004 - Reg. CE n°2023/2006	

<b>Ingredients</b>	<b>Powdered natural sourdough (Italian "Pasta madre") of soft wheat flour type "0".</b>		
<b>Appearance</b>	Fine powdery /	<b>Flavour</b>	Acidulous
<b>Smell</b>	Pleasant, typical of natural flour, no foreign odors.	<b>Color</b>	White ivory



**SEMIFINISHED: NATURAL YEAST DRY POWDER / YEAST MOTHER / CRISCITO\***

*\* The CRISCITO is the natural yeast, also called MOTHER yeast or sourdough, is obtained by kneading the dough itself.*

**Preparation obtained by careful and accurate selection of the best-fermenting yeasts and lactic acid bacteria from raw wheat flour.**

Made from a base of yeast, performing traditional refreshments and adding, in batches, exclusively flour and water, to a concentration of natural yeasts and lactobacilli optimal according to the ancient recipe **Caputo**,

**Dehydrated, with calibrated particle size, packaged in the absence of oxygen (vacuum) for healthier, ready to use as natural yeast Dry powder.**

<b>How to use</b>	The natural yeast, yeast or sourdough powder can improve the fermentation of the dough for bakery products and confectionery. The pizza, bread and confectionery products made with the best organoleptic characteristics and Criscito have several advantages such as: <b>SHELF-LIFE, EXTENT, DIGESTIBILITY, CRUNCHINESS COLD.</b> Recommended for excellent preparations such as traditional <b>pizza, homemade bread and confectionery products typical breads leavened traditional.</b> <i>Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: Italian Breadmaking *Italian products*</i>		
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<b>Directions</b>	<b>It does not replace</b> the yeast normally used, but it helps and improves the operation.	<b>Recommend ed Doses</b>	<b>30 - 50 g. for kg di Flour</b>
<b>Preservation</b>	<b>Storage temperature:</b> The product can be stored for 18 MONTHS if kept in a cool, dry and not exposed to direct sunlight. Temperatures between <b>+20 ° to +24 ° C.</b> Carefully close the packaging after use.		

<b>T.M.C. / Durability</b>	Rif.to: <b>Packaging date (vacuum - original packaging)</b>	Lotto	Process line /gg. alphanumeric code	<b>(18 months)</b>	GG/MM/AA
<b>Additives</b>	NO presence		<b>Selling Unit</b>	☒ U.C. <b>1 Kg.</b>	
<b>Shelf life</b>	18 months from the date of production if stored in its original sealed packaging and in a suitable manner In warm environments it is recommended not to store the product on wrapped plywood in the extensible film.		Once the package is opened, the product must be consumed within a short time. It is recommended to always close the pack after use.		

<b>Packing</b>	primary	<b>Food grade PE bag 1 kg</b>	(Net weight)	☒ U.C. <b>1 Kg</b>
	secondary	<b>Carton box 10 kg</b>	(Net weight)	☒ U.C.T. <b>10 Kg</b>



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### PROPERTY 'RHEOLOGICAL

<b>CONTROLS</b>	Alveogram <i>Chopin</i> of fermented dough	Ind. Bread Making <b>high</b>	Elasticity <b>medium-high</b>
<b>LABORATORY CHEMICAL-RHEOLOGICAL</b> <small>(internal Lab)</small>	Farinogramma/ <i>Brabender</i> of fermented dough	Absorption: <b>medium</b>	Stability: <b>medium</b>
			Development: <b>constant</b>

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

NUTRITION PROPERTIES <small>(Average values - 100 g of finished product)</small>				CHEMICAL-PHYSICAL PROPERTIES	
Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature					
Parametro	Unità di Misura (%)	Parametro	Unità di Misura (%)		
<b>Protein</b> p/p	<b>13,2</b>	<b>Food Fiber</b> p/p	<b>2,2</b>	Moisture p/p	<b>&gt; 9,0 %</b>
<b>Fats</b> p/p <i>of which saturated fatty acids</i>	<b>0,9</b> 0	<b>Salt</b> (Na x 2,5) (g.)	<b>0,01</b>	pH	<b>3,5 ±1</b>
<b>Carbohydrates</b> p/p <i>of which sugar</i>	<b>77</b> 1,7	Activity Water (Aw)	<b>0,40</b>	Acidity	<b>&gt; 8 %</b>
<b>Total 100 g. of finished product</b>		<b>Kcal</b>	<b>359</b>	<b>Kjoule</b>	<b>1.516</b>

### REQUIREMENTS

<b>BIOLOGICAL CHARACTERISTICS - FILTH TEST</b>	▶ <i>Biological value of Filth test</i>	<b>Regular - STD</b>	<i>Parameters</i> < <i>Below the limits of the law</i>
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	▶ <i>Microflora endogenous and exogenous</i>	<b>High Quality</b>	<i>Parameters</i> < <i>Below the limits of the law</i>
<b>PHYSICAL CHEMICAL CHARACTERISTICS</b>	▶ <i>Normative Reference Values</i>	<b>Absent</b>	<i>Parameters</i> < <i>Below the limits of the law</i>
<b>RESIDUAL MICROPARTICLE</b>	▶ <i>Normative Reference Values</i>	<b>Absent</b>	<i>Parameters</i> <b>Absent / GMO free</b>

### MICROBIOLOGICAL CHARACTERISTIC

Parameter	Unit of Measure	Reference Value	
Total mesophile bacterial load	UFC /g	< NA	
Moulds Yeasts	UFC /g	< 1.000 NA	
Enterobacteriacee	UFC / g (MPN /g)	≤ 100	
<i>Staphylococcus aureus</i> c.p.	UFC / g (MPN /g)	≤ 100	
<i>Escherichia coli</i>	UFC /g	< 10	
<i>Salmonella</i> spp.	UFC / 25g (MPN /g)	<b>0 (assente)</b>	
<i>Bacillus cereus</i>	UFC /g	< 50	
Filth Test	UFC / g (MPN /g)	≤ 50 frammenti	

### RESIDUAL AND MICRO PARTICLES

RESIDUES	std mg /Kg	HEAVY METALS	std ppm	NITRATES	std
<ul style="list-style-type: none"> <li>▶ <i>Anti parasiticidals</i></li> <li>▶ <i>Organochlorinated</i></li> <li>▶ <i>Organophosphorated</i></li> </ul> <p style="font-size: x-small;">The product complies with all Italian and European legislation on pesticides, with reference to Regulations CE 396/05 and 149/08 and D.M 27/08/04.</p>	<b>&lt; 0,02</b> <i>Lower ai Law</i> <i>Limits GM / HPLC / GC</i> <i>Outcome: Not detectable instrumentally</i>	<i>Lead</i> <i>Cadmium</i>	<b>&lt; 0,20</b> <b>&lt; 0,20</b>	<b>Nitrates</b>	<b>&lt;200</b> <i>mg NO<sub>3</sub>/Kg</i>
		<b>Ionizing radiations</b>	The product has not been subjected to ionizing radiation or contains raw materials that have been submitted.		
		<b>Nanotechnology</b>	Produced from raw materials declared as devoid of nano-engineered materials.		
MICOTOXINE	std ppb	MICOTOXINE	std	FOREIGN BODIES	METAL DETECTOR
<ul style="list-style-type: none"> <li>⇒ <i>Total Aflatoxins ( B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+G<sub>2</sub>)</i></li> <li>⇒ <i>Aflatoxin B<sub>1</sub></i></li> <li>⇒ <i>Deossinivalenolo- DON</i></li> <li>⇒ <i>Toxins T2 e HT2</i></li> </ul>	<b>&lt; 4</b> <b>&lt; 2</b> <b>&lt; 750</b> <b>&lt; 50</b>	<i>Ochratoxin A - OTA</i> <i>Zearalenone - ZEA</i>	<b>&lt; 3</b> ppm <b>&lt; 75</b> µg/kg	The product is sifted and calamitized <b>7000 GAUSS</b>	<b>1,0</b> mm _Fe <b>1,2</b> mm _Non-Fe <b>1,5</b> mm _Steel



# SPECIFICATIONS OF SEMI FINISHED TECHNICAL SHEET

**High Quality Mixture**

TYPE:

**NATURAL YEAST – CRISCITO\***



## SAFETY DECLARATIONS

REGULATIONS  
FULFILLMENT

- ▶ The product is not dangerous and does not contain substances hazardous to the health or the environment, nor substances that, even if not classified as dangerous, are limited by the European Community in terms of exposure of the workers and require a safety data sheet.
- ▶ The product has not been subjected to ionizing radiation or contains raw materials that have been submitted.

## HYGIENE DECLARATION, SECURITY ON WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION

REGULATIONS  
FULFILLMENT

The Company complies with the Italian and European law (when applicable) regarding to:

- ▶ - Food products' hygienic conditions (with particular reference to D.L. 206/05 e D.L. 193/07).
- ▶ - Health and safety protection in the workplace (with particular reference to D.L. 81/08)
- ▶ - Environmental conservation (with particular reference to D.L. 152/06).
- ▶ - Protection of Privacy (with particular reference to D.L. 196/03).

The company furthermore, as far as in its power, pays the utmost attention to the protection of human rights, to the protection of workers' rights and protection against child exploitation.

- ▶ The reported data correspond to our knowledge at the date of issue of the Technical Sheet.
- ▶ The given recommendations do not include the responsibility for the use of the product, as we have no control over the production of your finished product.

## ALLERGOLOGICAL PROPERTIES

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

	Presented in Recipe	Indirect contamination possible Involuntary presence in the finished product (Carry-over)	Possible presence in the production site (Establishment)
<p>⊙ <b>ALLERGENS</b> 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.</p> <p style="text-align: center; color: #e17700;">REG (UE) N. 1169/2011 Evidence allergens: <input type="checkbox"/> YES <input type="checkbox"/> NO Absent means less than the detection limits</p>			
▶ <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	☒ YES	☒ YES
▶ <b>Fish</b> and products thereof	☒ NO	☒ NO	☒ NO
▶ <b>Peanuts</b> and products thereof	☒ NO	☒ NO	☒ NO
▶ <b>Soybeans</b> and products thereof	☒ NO	☒ YES	☒ YES
▶ <b>Milk</b> and milk products including lactose	☒ NO	☒ YES	☒ YES
▶ <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	☒ YES
▶ <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	☒ YES	☒ YES
▶ <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

Genus Group Quality Management, Development & Innovation

	<b>Reg. (UE) N. 1169/2011</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.
	<b>Origin of raw material</b>	The product is made up of raw materials of plant origin from EU / non EU agriculture. Produced from raw materials declared as having no genetically modified organisms



### 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

