



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR



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## SELECTION OF GRAINS AND SEEDS

### GENERAL DATA

<b>Product</b> 	<b>Semi-finished products for professionals use</b>	<b>Packaging</b>	<b>Sealed bags suitable for food printed Type:</b> (PLP acc.COEX 25µ+PE+LD white 50 µ)
<b>Declaration/ Ref. to Law</b>	REG. (UE) N. 1169/2011 Reg. CE 41/2009 - D.Lgs n.111 /1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 D.Lgs. 27/01/92 n°109; D.Lgs. 8-2-2006 n. 114	Reg CE n°1935/2004 Reg. CE n°2023/2006	<b>Secondary packaging:</b> cardboard-cellulose poly-laminated-plywood.
<b>GMO</b> 	Product conformity <b>OGM FREE</b> NO - Genetically Modified Organisms Reg. CE 1829 /2003 ; Reg. CE 1830/2003 s.m.i. Produced from raw declared as free from genetically modified materials.	<b>Nanotechnology</b> 	<b>Produced from raw materials declared as devoid of nano-engineered materials.</b>

<b>Ingredients</b>	<b>White soft Wheat flour, sunflower seeds, brown rye flour type'2', flax seeds, barley flake flour, sesame seeds, hulled sesame seeds, malted barley flour</b>		
<b>Appearance / Color</b>	Granulated with whole seeds, dusty / yellow and bright orange	<b>Flavour</b>	Starchy, Neutral
<b>Odor</b>	Pleasant, typical of natural grains and seeds absence of extraneous odors.	<b>Tipology</b>	<b>Multi GRAIN</b>

**Product/Brand**

**MULTIGRAIN MIX WITH SEEDS PROFESSIONALS USE**

Manufactured by carefully selected raw materials and excellent quality.

Heart of Cereals is a **CEREAL SELECTION AND SEEDS** to mix - according to an ideal dose ranging from **10 to 30%** with your favorite Caputo flour.

Core Multigrain, for professional use and superior quality, to obtain mixtures able to:

- ▶ **ENHANCE EACH PREPARATION**
- ▶ **RICH TASTE**
- ▶ **RICH NUTRITIONAL PROPERTIES**

Made in ITALY

<b>Grains and Seeds</b>	<b>Sunflower, rye, flax, barley, sesame and wheat.</b>		
<b>Allergens</b>	It does not contain milk or derivatives	<b>Additives</b>	No presence
<b>Preservation</b>	<b>Storage temperature:</b> The product can be stored for 12 months if stored in a cool dry place and not exposed to direct sunlight. temperature <b>Optimum: 20÷24 °C</b> . <b>A Closed package.</b> Carefully close the packaging after use.		
<b>T.M.C. / Durability</b>	Rif.to: <b>date of packaging</b>	Lot	Process line /gg. alphanumeric code
<b>Shelf life</b>	12 months from date of production if stored in its original sealed package and in a manner appropriate in hot environments it is suggested not to store the product on pallet wrapped in stretch film.	Once the package is opened the product should be consumed within a short time. It is recommended to always close the package after use.	<b>Unit</b> ☑ U.C. <b>1000 g.</b> ☑ U.C. <b>2.2 Lb.</b>



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## HIGH QUALITY TENDER WHEAT FLOUR



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

Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature

#### CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

#### MICRONUTRIENTS

Parametro	Unità di Misura (%)	Parametro	Unità di Misura (%)	MINERAL SALT (average values)	VITAMINS (average values)
<b>Proteins</b> p/p (N x 6,25)	<b>14,2</b>	<b>Food Fiber</b> p/p	<b>10,6</b>	Calcium	Thiamine (Vit B1)
<b>Total Fat</b> p/p of which saturates	<b>23,1</b> 7,6	<b>Salt</b> (Na x 2,5) (g.)	<b>0,0356</b>	Phosphorus	Riboflavin (Vit B2),
<b>Carbohydrates</b> p/p of which sugar	<b>47,7</b> 2,3			Magnesium Potassium	Niacin (Vit PP), Vitamina B6
<b>Total out of 100 g. of finished product</b>		<b>Kcal</b>	<b>449</b>	<b>Kjoule</b>	<b>1.896</b>

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

### MICROBIOLOGICAL CHARACTERISTICS

Parametri	Unità di misura	Valore di riferimento	Metodo
Total microbiological Count	UFC /g	< 1.300.000	UNI EN ISO 4833:2004
Total micotic Count Moulds yeasts	UFC /g	< 10.000 < 10.000	ISO 215272 ISO 215272:2008
Enterobatteriacee	UFC / g (MPN /g)	≤ 100	ISO 215282:2004
Staphylococcus aureus c.p.	UFC / g (MPN /g)	≤ 100	UNI EN ISO 68882:2004
Escherichia coli	UFC /g	< 10	MP 1647 REV 1 2010
Salmonella spp.	UFC / 25g (MPN /g)	0 (absent)	ISO 215282:2004
Bacillus cereus	UFC /g	< 100	
Filth Test	UFC / g (MPN /g)	≤ 50 scraps	DM 12/01/99 ALL P 17

### RESIDUAL AND MICRO PARTICLES

RESIDUES	std mg / Kg	HEAVY METALS	std ppm	NITRATES	std
▶ Anti parasiticidals ▶ Organochlorinated ▶ Organophosphorated The product in question meets all the Italian and European legislation on pesticides, reference to the EC Reg. 396/05 and 149/08 and D.M 08/27/04.	< 0,02 LOWER Law Limits GM / HPLC / GC Esito: Non rilevabile strumentalmente	⚠ Lead ⚠ Cadmium ⚠ Ochratoxin A - <u>OTA</u> ⚠ Zearalenone - <u>ZEA</u>	< 0,20 < 0,20	Nitrates	<200 mg NO <sub>3</sub> /Kg
MYCOTOXINS	std ppb	MYCOTOXINS	std	FOREIGN BODIES	Metal Detector
⇒ Total Aflatoxins ( B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) ⇒ Aflatoxin B <sub>1</sub> ⇒ Deossinivalenolo- <u>DON</u> ⇒ Toxins T <sub>2</sub> e HT <sub>2</sub>	< 4 < 2 < 750 < 50		< 3 ppm < 75 µg/kg	The product is subjected to scrutiny and passage through magnet	3,0 mm Fe 4,0 mm Non-Fe 3,5 mm Acciaio

### SAFETY STATEMENTS

▶ <b>FINISHED PRODUCT</b>	▶ The product is not dangerous and does not contain substances hazardous to health or the environment or substances which, although not classified as dangerous, are characterized by a Community workplace exposure limit as to require the formulation of a security card. ▶ The product has not been subjected to ionizing radiation or contain raw materials that have been submitted.
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La Farina di Napoli

### ALLERGOLOGICAL PROPERTIES

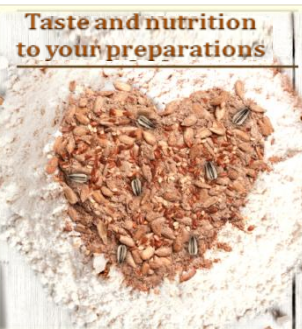
**Ingredienti/Allergeni di cui all'articolo 27 della legge n. 88 del 7 luglio 2009** + **Mandatory declaration of Allergenic Ingredients**

● <b>ALLERGENI</b> <i>Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Legge n. 88 del 7 Luglio 2009 e ss.mm. e i.i.</i> <i>Evidence allergens: <input type="checkbox"/> SI <input type="checkbox"/> NO</i>	<b>Present in Recipe</b>	<b>Unintended presence in the finished product (Carry-over)</b>	<b>In the Plant</b>
▶ <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	☒ 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	☒ NO	☒ 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	☒ YES	☒ NO	☒ 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

### REGULATIONS OF SCIENTIFIC AND TECHNICAL REFERENCE

Genus Group Quality Management, Development & Innovation

<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 Directives 2003/89 / EC, 2004/77 / EC and 2005/63 / EC in the 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>Origine materia prima</b>	The product is made up of raw vegetable materials from UE Agriculture / Non UE.



### PROCESS/PRODUCT CONTROLS / - REPORT / ANALISYS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

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

