



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

“00” PIZZERIA



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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Prodotto in ITALIA
ITALIAN Product

Wheat Flour

Rif. Law DPR 09/02/2001, n. 187
Law 04/07/67 n.580
Reg. (UE) N. 97/2010; Disciplinary M ipaf_24.05.04

Packaging

Sacks- multicoupled cellulose
according to of the enforced alimentary norm
Europallet -

First Matter

Tender Wheat (*triticum aestivum*)

Finished product



Tender Wheat Flour



It is produced by the selection of the best grains, to respond to the traditional *Neapolitan pizza* and the demanding technical *Pizzaiuoli*. Gluten high quality and elasticity for bodies with good grip, soft and extensible. Furthermore, its qualitative properties of the finished products give a unique flavor and typical.

Product Certified by DNV ITALY - TECHNICAL FILE Product. Type: "Soft wheat flour type 00 Pizzeria" Standard UNI 10791:1998

Ideal for processing and realization of the "Pizza Napoletana STG" Disciplinary Mipaf_24.05.04.

Product conforms to the type of flour: "Wheat flour type 00" provided by the production NEAPOLITAN TSG COUNCIL REGULATION (EU) No 97/2010 EU COMMISSION of 4 February 2010 -Register of *Traditional Specialties Guaranteed*.

Food preservation

Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) optimum: 20÷24 °C 68÷76 °F

T.M.C.

Rif.to: Date of packing sacks Lot Process line /gg. date/day (9 months) Unità U.C. 25 Kg.

RHEOLOGICAL PROPERTIES



CONTROLS

Alveogramma
Chopin

Bread making index **W**: 280÷310

Elasticity **P/L**: 0,50÷0,60

LABORATORY
CHEMICAL
RHEOLOGY
(Internal Lab)

Farinogramma
Brabender

Absorption: 55÷57

Stability: 8' ÷ 10'

Hagberg Index: 40÷60

Growth: 1'50"÷2' 00"

Elasticity: 16 ÷ 18

Value Index: 54 - 56

Indice di Hagberg
Falling Number

Enzymatic Activity:
340 ÷ 360

Dry Gluten (%): 12,0 / 13,0

Parameters STD PROCESS 10 ≤ % ≤ 12,5

ANALYSIS PRODUCT TEST (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

MICRO NUTRIENT

Point Parameter	Unit of Measurement (%)	Point Parameter	Unit of Measurement (%)	SALI MINERALI (valori medi)	VITAMINE (valori medi)
Protein p/p (N x 6,25)	12,75 ± 0,50	Mineral p/p	0,50 ± 0,30	Calcium	Thiamine (Vit B1)
Lipids p/p	1,00 ± 0,30	Humidity p/p	14,00 ± 0,50	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	72,00 ± 3,50	Ashes p/p -dry matter	0,50 ± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	3,00 ± 0,50			Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	354,00	Kjoule	1.531,75

BIOLOGICAL PROPERTIES - FILTH TEST	Biological value of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL PROPERTIES	Microflora endogenous and exogenous	High Quality	Parameter < Below the limit of the Law
RESIDUES AND MICROPARTICLES	Normative reference values	Absent	Parameter < Below the limit of the Law
OGM - Genetically Modified Organisms	Normative reference values	Absent	Parameter Absent / Ogm free

CONTROLS OF PROCESS-PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION

DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT - STD min. on demand: HA
TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT - Analysis HACCP (HA Critical Control Point) -
The regulations - D.Lgs. 6 November 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -
The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -



AZIENDA CON SISTEMA DI GESTIONE
PER LA QUALITÀ CERTIFICATO DA DNV
= UNI EN ISO 9001:2008 =