



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
 Rev. 01
 Set. 2016
 Pag. 1

La Farina di Napoli

Classica

Per tutti gli usi

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product	Wheat Flour	Packaging	Sacks : multicoupled cellulose according to of the enforced alimentary norm Europallet -
	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	First Matter	Tender Wheat (<i>Triticum aestivum</i>)

Finished product



Wheat Flour _ TYPE "00"

It is produced from a mixture of **low protein wheats**.

Ideal for short leavening processes.

Rapid hydration and **extensible gluten** provide excellent mixture's maturation in a few hours.

Recommended for **white bread and bakery** in general.

Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sun light)	optimum: 20÷24 °C 68÷76 °F			
	Umidity p/p MAXIMUM	15,50 %			
T.M.C./ Shelf life	Rif.to: date of packing sacks	Lot	Process line /gg. Date/day (12 months)	Unit	U.C. 1 Kg ÷ 5 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS	Alveogramma Chopin	Bread making index W : 220÷240	Elasticity P/L : 0,50÷0,60
LABORATORY CHEMICAL RHEOLOGY <small>(internal Lab)</small>	Farinogramma Brabender	Absorption: 57÷59	Stability: 3'÷ 6'
		Growth: 1'30"÷ 2'00"	Hagberg index: 60÷90
	Indice di Hagberg Falling Number	Enzymatic activity: 300 ÷ 360	Dry gluten (%): 11,00 ÷ 11,50 Parameters STD PROCESS >10 %

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS					MICRO NUTRIENT		
(average values: 100 g. of finished product)							
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values)	VITAMINS (average values)
Proteins p/p (N x 6,25)	11,50	± 0,50	Food Fiber p/p	2,30	± 0,50	Calcium	Thiamine (Vit B1)
Total Fat p/p of wich saturates	0,90	± 0,30	Salt (Na x 2,5) (g)	0,003	± 0,002	Phosphorus	Riboflavin (Vit B2),
Carbohydrates p/p of wich sugar	71,00	± 3,50	Ashes p/p – dry matter	0,50	± 0,05	Magnesium	Niacin (Vit PP), Vitamina B6
	1,10	---				Potassium	
Total out of 100 g. of finished product		Kcal	343	Kjoule	1.454		

<ul style="list-style-type: none"> ▪ BIOLOGICAL CHARACTERISTICS - FILTH TEST ▪ MICROBIOLOGICAL CHARACTERISTICS ▪ CHEMICAL-PHYSICS CHARACTERISTICS ▪ RESIDUES AND MICRO-PARTICLES ▪ OGM - Genetically Modified Organisms 	<ul style="list-style-type: none"> ▶ Value biological of Filth test ▶ Endogenous Microflore and esogene ▶ Normative values of reference ▶ Normative values of reference ▶ Normative values of reference 	<ul style="list-style-type: none"> Regular - STD High Quality High Quality Absent Absent 	<ul style="list-style-type: none"> Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter < Below the limito f the Law Parameter Absent / Ogm free
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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
<input checked="" type="checkbox"/> Total microbiological Count	UFC /g	< 25.000	HA
<input checked="" type="checkbox"/> Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
<input checked="" type="checkbox"/> Total coliform	UFC / g (MPN /g)	≤ 10 ≤ 100	HA

<input checked="" type="checkbox"/> <i>Escherichia coli</i>	UFC/g	< 10	<input checked="" type="checkbox"/> <i>Clostridium spp.</i>	UFC/g	Absent	<input checked="" type="checkbox"/> <i>Staphylococcus aureus c.p.</i>	UFC/g	< 10
<input checked="" type="checkbox"/> <i>Bacillus cereus</i>	UFC/g	< 10	<input checked="" type="checkbox"/> <i>Bacillus spp.</i>	UFC/g	< 10	<input checked="" type="checkbox"/> <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"> ▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated 	< 0,02 <i>Inferiore ai Law Limits GM /HPLC /GC</i> <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> ▶ Lead ▶ Chromium ▶ Cadmium ▶ Mercury 	< 0,02 <0,01 < 0,02 < 0,01	DNA Mais transgenic	Methodology- PCR (45cicli) Negative No presence
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
<ul style="list-style-type: none"> ⇒ Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁ ⇒ Deossinivalenolo- <u>DON</u> 	< 4 / < 2 < 750	<ul style="list-style-type: none"> ▶ Ochratoxin A - <u>OTA</u> ▶ Zearalenone - <u>ZEA</u> 	< 0,5 < 10		

ALLERGOLOGICAL PROPERTIES

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

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

GOVERNING LAW

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Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL	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.
D.Lgs. 27-9-2007 n. 178	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.
D.Lgs. 8-2-2006 n. 114	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
Dir. 10-11-2003 n. 2003/89/CE	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 / 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.

