



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Prodotto in **ITALIA**
ITALIAN Product



Wheat Flour

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

Packaging

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

First Matter

Tender Wheat (*Triticum aestivum*)

Prodotto Finito



Farina di Grano tenero TYPE "00"

Flour created exclusively for "Fresh - made pasta", "gnocchi" and derivatives.

Selected extraction flour to guarantee a **calibrated granulation**.

Particular attention given to **protein quality** in order to guarantee **high water retention**.

Excellent results for **white, consistent** and **polished doughs**.

Food preservation

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

Umidità 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. **25 Kg. + 55,11 Lb**

RHEOLOGICAL PROPERTIES



CONTROLS

Alveogramma
Chopin

Bread making index **W: 260÷280**

Elasticity **P/L: 0,70÷0,80**

LABORATORY
CHEMICAL
RHEOLOGY
(internal Lab)

Farinogramma
Brabender

Absorption: **57÷59**

Stability: **16'÷ 18'**

Hagberg index: **20÷40**

Growth: **2'00"÷ 4'00"**

Indice di Hagberg
Falling Number

Enzymatic activity:
320 ÷ 340

Dry gluten (%): **12,00 ÷ 12,50**
Parameters **STD PROCESS >12%**

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product)

MICRO NUTRIENT

Parameters	Unit of measurement (%)	Parameters	Unit of measurement (%)	MINERAL SALT (average values) mg	VITAMINS (average values) mg
Proteins p/p (N x 6,25)	12,25 ± 0,50	Food Fiber p/p	2,30 ± 0,50	Calcium 26	Thiamin (Vit B1) 0,24
Total Fat p/p of which saturates	0,90 ± 0,30 0,20 ---	Salt (N _s x 2,5) (g.)	0,017 ± 0,002	Phosphorus 150	Riboflavin (Vit B2) 0,05
Carbohydrates p/p of which sugar	72,00 ± 3,50 1,00 ---	Ashes p/p - dry matter	0,45 ± 0,05	Potassium 140	Niacin (Vit PP) Vitamin E 1,4

Total out of 100 g. of finished product Kcal **350** Kjoule **1.484**

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



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La Farina di Napoli



MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 30.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	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

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 parasiticidals ▶ 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	<ul style="list-style-type: none"> ⚠ DNA ⚠ Mais ⚠ transgenic 	Methodology- PCR (45acidi) Negative No presence
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON	< 4 / < 2 < 750	<ul style="list-style-type: none"> ⚠ Ochratoxin A - OTA ⚠ Zearalenone - ZEA 	< 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</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	☒ 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

