



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

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La Farina di Napoli



SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Prodotto in **ITALIA**
ITALIAN Product



Tender 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

First Matter

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

Tender Wheat (*Triticum aestivum*)

Finished product



Tender Wheat Flour Type "00"

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 elasticità 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 STP STD** 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 STG COUNCIL** REGULATION (UE) N. 97/2010 EU COMMISSION of 4 february 2010 Register of **Traditional Specialities Guaranteed**.



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:** **280÷300**

Elasticity **P/L:** **0,50÷0,60**

LABORATORY
CHEMICAL
RHEOLOGY
(internal Lab)

Farinogramma
Brabender

Absorption: **58÷60**

Stability: **8'÷ 10'**

Hagberg index: **40÷60**

Growth: **2'50"÷ 3'00"**

Indice di Hagberg
Falling Number

Enzymatic activity:
340 ÷ 360

Dry gluten (%): **12,50 ÷ 13,00**
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)	12,75 ± 0,50	Food Fiber p/p	3,00 ± 0,50	Calcium 28	Thiamin (Vit B1) 0,25
Total Fat p/p of which saturates	1,00 ± 0,30 0,20 ---	Salt (N _a x 2,5) (g.)	0,005 ± 0,002	Phosphorus 160	Riboflavin (Vit B2) 0,05
Carbohydrates p/p of which sugar	71,00 ± 3,50 1,00 ---	Ashes p/p – dry matter	0,50 ± 0,05	Potassium 140	Niacin (Vit PP) 1.4 Vitamin E tr
Total out of 100 g. of finished product					
	Kcal	350	Kjoule	1.485	

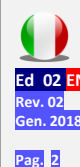
■ BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ Value biological of Filth test	Regular - STD	Parameter < Below the limits of the Law
■ MICROBIOLOGICAL CHARACTERISTICS	▶ Endogenous Microflora and esogene	High Quality	Parameter < Below the limits of the Law
■ CHEMICAL-PHYSICS CHARACTERISTICS	▶ Normative values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



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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 25.000	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
▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 <i>Inferiore ai Law Limits GM / HPLC / GC</i> <i>Esito: Non rilevabile strumentalmente</i>	Lead Chromium	< 0,02 < 0,02	DNA Mais transgenic	Methodology: PCR (45citi) 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	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 <i>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.</i>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
Evidence allergene: ☐ yes ☐ NO			
▶ 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.

