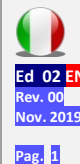




SPECIFICATIONS OF FOODSTUFF
HIGH QUALITY TENDERWHEAT FLOUR
TIPOLOGY



La Farina di Napoli

Pasticceria Per dolci e frolle

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 (<i>Triticum aestivum</i>)	

Finished product



Wheat Flour _TYPE "00"

It is produced from a **Balanced mixture of Low Protein Wheats**
 Ideal for preparation of shortcrust pastry, cookies, biscuits, cake-base, cup-cake and sponge cake .
 Due to the optimum **Wheat selection and to the Slow Milling**
"Pasticceria" Flour ensures a proper **Fats Asorption** In the dough making
 And an unmistakable **Lightness** of the baked product. **"Pasticceria" is 100% Natural.**

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 <input checked="" type="checkbox"/> U.C. 1 Kg. 2,20 Lb

RHEOLOGICAL PROPERTIES

CONTROLS LABORATORY CHEMICAL RHEOLOGY (internal Lab)	Alveogramma Chopin	Bread making index W : 200÷220	Elasticity P/L : 0,50÷0,60
	Farinogramma Brabender	Absorption: 57÷59 Growth: 1'30" ÷ 2'00"	Stability: 3'÷ 6' Hagberg index: 60÷90
	Indice di Hagberg Falling Number	Enzymatic activity: 300 ÷ 360	Dry gluten (%): 10,50 ÷ 11,00 Parameters STD PROCESS >10 %

ANALYSIS OF PRODUCT (in ve s tig ations s td b a tch/r efer enc e)

CHEM I CAL -P HY SI CS A ND N UTRITIO NAL CHA R ACT ER IS TICS (average values: 100 g. of finished product)				MI CRO N UTRIE NT	
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)	
Proteins p/p (N x 6,25)	11,25	± 0,50	Food Fiber p/p	3,00	± 0,50
Total Fat p/p of wich saturates	1,00 0,20	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,008	± 0,002
Carbohydrates p/p of wich sugar	73,00 1,10	± 3,50 ---	Ashes p/p – dry matter	0,50	± 0,05
MINERAL SALT (average values) mg		VITAMINS (average values) mg			
Calcium	28	Thiamin (Vit B1)	0,25	Phosphorus	160
Potassium	140	Riboflavin (Vit B2)	0,04	Niacin (Vit PP)	1,2
Vitamin E					
Total out of 100 g. of finished product		Kcal	343	Kjoule	1.454

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



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La Farina di Napoli

Pasticceria

Per dolci e frolle

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
<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 	<ul style="list-style-type: none"> < 0,02 < 0,02 	<ul style="list-style-type: none"> DNA Mais transgenic 	Methodology: PCR (45cicl) 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- 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>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
<small>Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO</small>			
▶ 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.

