









	SPECIFICATIONS OF FOODSTUFF High Quality Tender Wheat Flour <i>TIPOLOGIA</i> <div style="border: 1px solid red; padding: 5px; display: inline-block;"> <i>Pasta fresca e gnocchi</i> </div>	 Ed. 02 EN Rev. 02 Gen. 2018 Pag. 1
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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 First Matter	Sacks : multicoupled cellulose <i>according to of the enforced alimentary norm</i> Europallet - Tender Wheat (<i>Triticum aestivum</i>)
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Prodotto Finito 	Farina di Grano tenero TYPE "00" Flour created exclusively for " <i>Fresh - made pasta</i> ", " <i>gnocchi</i> " and <i>derivatives</i> . 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 .
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Food preservation	 Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: 20±24 °C 68±76 °F
	 Umidity p/p <i>MAXIMUM</i> 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 LABORATORY CHEMICAL RHEOLOGY (internal Lab)	 Alveogramma <i>Chopin</i>	Bread making index W: 260÷280	Elasticity P/L: 0,70÷0,80	
	 Farinogramma <i>Brabender</i>	Absorption: 57÷59 Growth: 2'00"÷ 4'00"	Stability: 16'÷ 18'	Hagberg index: 20÷40
	 Indice di Hagberg <i>Falling Number</i>	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				MICRO NUTRIENT					
(average values: 100 g. of finished product)									
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 <i>of which saturates</i>	0,90 0,20	± 0,30 ---	Salt (N_s x 2,5) (g)	0,017	± 0,002	Phosphorus	150	Riboflavin (Vit B2)	0,05
Carbohydrates p/p <i>of which sugar</i>	72,00 1,00	± 3,50 ---	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				

■ 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 



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
 Rev. 02
 Gen. 2018
 Pag. 2

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	< 10
<i>Clostridium spp.</i>	UFC/g	Absent	Absent
<i>Staphylococcus aureus c.p.</i>	UFC/g	< 10	< 10
<i>Bacillus cereus</i>	UFC/g	< 10	Absent
<i>Bacillus spp.</i>	UFC/g	< 10	Absent
<i>Salmonella spp.</i>	UFC/g	Absent	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 (45cicl) 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	< 4 / < 2	▶ Ochratoxin A - <u>OTA</u>	< 0,5		
⇒ Deossinivalenolo - <u>DON</u>	< 750	▶ Zearalenone - <u>ZEA</u>	< 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

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	
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