






	SPECIFICATIONS OF FOODSTUFF DOUBLE MILLED DURUM WHEAT SEMOLINA	
		


SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Product ITALIAN Product 	Double milled durum wheat semolina	Packaging	Sacks : multicoupled cellulose according to of the enforced alimentary norm Europallet -
	 D.P.R. 5 marzo 2013, n. 41 - Rif. DPR 9 febbraio 2001, n. 187  DM 27/02/96 n°209; Legge 22.02.94, n. 146.  Rif. legge 4 luglio 1967, n. 580;	First Matter	Tender Wheat (<i>Triticum aestivum</i>)

First matter	Durum wheat (<i>Triticum durum</i>)		
Appearance Color	Fine granular Yellow amber	Smell Flavor	Pleasant, typical, absence of extraneous odors. Rustic and traditional

Finished product 	SEMOLA obtained from the careful and accurate selection of the best of GRAIN HARD type. <i>Obtained from the milling of durum wheat semolina with a diagram for, receives Re-refined and rimacine to reduce the particle size and calibrate. This reduction obtained in the grinding step favors the workability of the mix, especially if this is done manually.</i> <i>The organoleptic characteristics, the correct protein content and gluten quality, give our semolina semolina durum wheat the ability to produce finished products with long golden brown, fragrance and excellent stability of amber color. Also suitable for dusting.</i>		
	Prodotto in ITALIA		

Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: 15-18 °C					
T.M.C.	Rif.to date of packaging	12 months	Lot	Process line date /gg.	Unit	 1 Kg - 5 Kg
Allergens	Gluten (naturally present in cereals and semolina)			Additives	No spots	

RHEOLOGICAL PROPERTIES

CONTROLS Laboratory Chemical and Rheology (External Lab.)	<input checked="" type="checkbox"/> Alveogramma <i>Chopin</i>	Bread making index. W: 230 MIN +/- 15 (x10 ⁻⁴)	Elasticity P/L: 2,30	
		Yellow Index: (MINOLTA): Color B: 20 MIN		
	<input checked="" type="checkbox"/> Farinogramma <i>Brabender</i>	<input checked="" type="checkbox"/> Falling Number Att. Enzim. 300 MIN	<input checked="" type="checkbox"/> Quantity Gluten Dry 12,00 MIN Gluten Rating: Excellent	Soft wheat flour (certain of cereal) T.Q.% < 3
	GRANULOMETRY		> 280µ 5 > 250µ	10 < 250µ 85

ANALYSIS OF PRODUCT

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS					MICRO NUTRIENTS		
(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)	13,0	± 0,50	Salt (N _a x 2,5) (g.)	0,005	± 0,002	Calcium 17 mg	Thiamine (Vit B1)
Total Fat p/p of which saturates	1,50 0,30	± 0,30 --				Phosphorus 165 mg	Riboflavin (Vit B2) 0,15 mg
Carbohydrates p/p of which sugar	66,6 1,00	± 3,50 --	Ashes p/p – dry matter	0,88	± 0,02	Ferro 1,3 mg	Niacin (Vit PP) 2 mg
Food Fiber p/p	3,5	± 0,50	Humidity p/p	14,50	± 1,0	Potassium	Vitamin E tr
Total out of 100 g. of finished product		Kcal	335	Kjoule	1.420		

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement		Reference value	Q.S.				
Total microbiological Count	UFC /g		≤ 60.000	HA				
Total micotic Count <i>Moulds and yeasts</i>	UFC /g		≤ 2000	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

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 materia prima	Involontaria presenza nel prodotto finito (Carry-over)	In Stabilimento
<i>Evidence allergene:</i> <input type="checkbox"/> YES <input type="checkbox"/> NO			
▶ Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES
▶ Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Soybeans and products thereof	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
▶ Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> 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 (Wangenh.) K. Koch</i>], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> 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 (Application of HACCP Control System QMS implementation arrangements)	
DECLARATION and / or PRODUCTION RATIO per LOT OF PRODUCT STD min STD min: HA	
FSSC 22000 CERTIFICATION SCHEME FOR FOOD SAFETY SYSTEM - ISO 22000:2005, ISO/TS 22002 - FSSC 22000 REQUIREMENTS - Category E	
Reference legislation - Legislative Decree no. 193 of November 6, 2007; - Reg. (EC) n 29.4.2004. 852/2004 on food hygiene European Parliament's rules.	
Reference legislation - D.M. 209 of 27/02/1996 - Directives 93/43 / EEC and 96 / EC on the hygiene of foodstuffs.	
Reference standards - Reg. (EC) n 28.1.2002. 178/2002 2002 - European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of alimentare.- Food Safety Traceability.	
Reg. (EU) No 10/2011 THE COMMISSION of 14 January 2011 on materials and plastic materials and articles intended to come into contact with foodstuffs.	
Reg. C.E. 1829/2003 and 1830/2003, it does not contain genetically modified organisms.	