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| <br><b>CAPUTO</b><br>1924<br>Il mulino di Napoli | <b>SPECIFICATIONS OF FOODSTUFF</b><br><b>HIGH QUALITY TENDER WHEAT FLOUR</b><br>TIPOLOGY<br> | <br>Ed. 02 EN<br>Rev. 02<br>Gen. 2018<br>Pag. 1 |
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**SPECIFICATIONS OF FOODSTUFF**
**GENERAL DATA**

|  |   |   |
|--|---|---|
| <b>Declaration</b><br>Prodotto in <b>ITALIA</b><br>ITALIAN Product  | <b>Tender Wheat Flour</b><br> Rif. Law D.P.R. 5 /032013, n. 41<br> Rif. Law DPR 09/02/2001, n. 187<br> Law 04/07/67 n.580<br> Reg. (UE) N. 97/2010; Disciplinary Mipaf_24.05.04 | <b>Packaging</b><br>Sacks : multicoupled cellulose<br>according to of the enforced alimentary norm<br><b>Europallet -</b> |
|  | <b>First Matter</b><br>Tender Wheat ( <i>Triticum aestivum</i> )  |   |

|  |   |   |
|--|---|---|
| <b>Finished product</b><br> | <b>Tender Wheat Flour – Type “00”</b>   High Water retention - Super Alveolation  |   |
|  | Flour created specifically for long fermentation products such as <b>meter Pizza, Pizza cooked with a peel, pan Pizza and Focaccia.</b><br><br>Particular attention paid to the selection of grains with <b>HIGHLY ELASTIC PROTEINS</b> to ensure <b>LONG PROCESSES RISING</b> and <b>SOFT AND FRAGRANT STRUCTURES.</b><br><br>The particular particle size range gives high <b>WATER RETENTION</b> to the mixture and therefore <b>SOFTNESS</b> and greater <b>SHELF LIFE</b> of the finished product. |   |
| <b>Food preservation</b>   |  <b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sun light) optimum: <b>20÷24 °C</b> 68÷76 °F  |  <b>Umidity p/p</b> MAXIMUM <b>15,50 %</b> |
| <b>T.M.C./Shelf life</b>   | Rif.to: <b>date of packing</b><br>sacks   | Lot    Process line /gg.<br>Date/day <b>12 months</b> Unit    U.C. <b>25 Kg. + 55,11 Lb</b>                                   |

**RHEOLOGICAL PROPERTIES**

|   |   |   |   |
|---|---|---|---|
|  <b>CONTROLS</b> |  Alveogramma<br> Chopin     | <b>Bread making index</b> <b>W:</b> <b>310÷330</b>      | <b>Elasticity P/L:</b> <b>0,45÷0,50</b>                                       |
| <b>LABORATORY CHEMICAL RHEOLOGY</b><br>(internal Lab)   |  Farinogramma<br> Brabender | <b>Absorption: 60÷62</b><br><b>Growth: 1'30"÷ 2'30"</b> | <b>Stability: 14'÷ 16'</b><br><b>Hagberg index: 30÷60</b>                     |
|   |  Indice di Hagberg<br>Falling Number   | <b>Enzymatic activity:</b><br><b>300 ÷ 360</b>          | <b>Dry gluten (%): 13,00 ÷ 13,50</b><br><b>Parameters STD PROCESS &gt;12%</b> |

**ANALYSIS OF PRODUCT (investigations std batch/reference)**

| CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS<br>(average values: 100 g. of finished product) |                         |               |   |                         |              | MICRO NUTRIENT                      |     |                                     |           |
|--|-------------------------|---------------|---|-------------------------|--------------|-------------------------------------|-----|-------------------------------------|-----------|
| Parameters   | Unit of measurement (%) |               | Parameters                              | Unit of measurement (%) |              | MINERAL SALT<br>(average values) mg |     | VITAMINS<br>(average values) mg     |           |
| <b>Proteins p/p</b> (N x 6,25)   | <b>13,25</b>            | ± 0,50        | <b>Food Fiber p/p</b>                   | <b>2,35</b>             | ± 0,50       | <b>Calcium</b>                      | 24  | <b>Thiamin (Vit B1)</b>             | 0,28      |
| <b>Total Fat p/p</b><br>of which saturates   | <b>1,20</b><br>0,30     | ± 0,30<br>--- | <b>Salt</b> (N <sub>a</sub> x 2,5) (g.) | <b>0,005</b>            | ± 0,002      | <b>Phosphorus</b>                   | 155 | <b>Riboflavin (Vit B2)</b>          | 0,05      |
| <b>Carbohydrates p/p</b><br>of which sugar   | <b>70,00</b><br>1,10    | ± 3,50<br>--- | <b>Ashes p/p – dry matter</b>           | <b>0,55</b>             | MAX          | <b>Potassium</b>                    | 145 | <b>Niacin (Vit PP)</b><br>Vitamin E | 1,4<br>tr |
| <b>Total out of 100 g. of finished product</b>   |                         | <b>Kcal</b>   | <b>347</b>                              | <b>Kjoule</b>           | <b>1.473</b> |                                     |     |                                     |           |



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

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

## 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   |
|--|--|--|--------------------------------|---------------------------------|--|
| ▶ Anti parasitocidals<br>▶ Organochlorinated<br>▶ Organophosphorated | < 0,02 <i>Inferiore ai Law Limits</i><br><i>GM / HPLC / GC</i><br><i>Esito: Non rilevabile strumentalmente</i> | ☞ Lead ☞ Cadmium<br>☞ Chromium ☞ Mercury | < 0,02 < 0,01<br>< 0,02 < 0,01 | ☞ DNA<br>☞ Mais<br>☞ transgenic | Methodology- PCR (45cidl)<br><b>Negative No presence</b> |

| MICOTOXINE   | Caputo std µg /Kg  | MICOTOXINE                                  | Caputo std µg /Kg |
|--|--------------------|---|-------------------|
| ⇒ Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub><br>⇒ Deossinivalenolo- DON | < 4 / < 2<br>< 750 | ☞ Ochratoxin A - OTA<br>☞ Zearalenone - ZEA | < 0,5<br>< 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><br><i>Evidence allergene: <input type="checkbox"/> YES <input type="checkbox"/> NO</i>  | Cross-contamination raw material | Unintentional presence in the ended product (Carry-over) | In Facility |
|---|----------------------------------|--|-------------|
| ▶ <b>Cereals</b> containing gluten and products (wheat flour)   | ☞ YES                            | ☞ YES  | ☞ YES       |
| ▶ <b>Crustaceans</b> and products thereof   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Eggs</b> and egg products  | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Fish</b> and products thereof  | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Peanuts</b> and products thereof   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Soybeans</b> and products thereof  | ☞ YES                            | ☞ YES  | ☞ NO        |
| ▶ <b>Milk</b> and milk products including lactose   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Nuts</b> : 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. | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Celery</b> and products thereof  | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Mustard</b> and products thereof   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Sesame</b> seeds and products derived  | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Sulphur</b> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Lupin</b> and products thereof   | ☞ NO                             | ☞ NO   | ☞ NO        |
| ▶ <b>Molluscs</b> and products thereof  | ☞ NO                             | ☞ NO   | ☞ NO        |

### GOVERNING LAW

|   |  |  |
|---|--|--|
| <b>Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL</b> | 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.  |  |
| <b>D.Lgs. 27-9-2007 n. 178</b>  | 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. |  |
| <b>D.Lgs. 8-2-2006 n. 114</b>   | Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.   |  |
| <b>Dir. 10-11-2003 n. 2003/89/CE</b>  | Directive of the European Parliament and Council amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.   |  |

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Il mulino di Napoli

# SPECIFICATIONS OF FOODSTUFF HIGH QUALITY TENDER WHEAT FLOUR

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## PROCESS/PRODUCT CONTROLS / - REPORT / ANALISYS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

REPORT / ANALISYS 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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