

	<b>SPECIFICATIONS OF FOODSTUFF</b> <b>TECHNICAL SHEET</b> <b>HIGH QUALITY MIXTURE</b> <b>TYPE:</b> 	 Ed 02 EN DUO 1KG-ST Rev. 05 Gen 2018 Pag. 1 di 2
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## SPECIFICATIONS OF FOODSTUFF


AUTHORIZATION HEALTH MINISTRY OF 10 MARCH 2010 N. DGSAN IV I.5.I.H.3./2010/689

### GENERAL DATA

<b>Product</b>  Prodotto in ITALIA ITALIAN Product	<b>Semi-finished bakery products with Commodities Gluten Free</b>	<b>Packaging</b>	<b>Sealed bags suitable</b> for food printed <b>Type:</b> (PLP acc.COEX 25µ+PE+LD white 50 µ)
<b>Declaration/ Ref. to Law</b>	Reg. CE 41/2009 - D.Lgs n.111 /1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 DM 27/02/96 n°209; D.P.R. 30/11/1998 n. 502 - D.Lgs. 27/01/92 n°109; D.Lgs. 8-2-2006 n. 114 D.Lgs. 27-9-2007 n. 178	Reg CE n°1935/2004 Reg. CE n°2023/2006	<b>Secondary packaging:</b> cardboard-cellulose poly-laminated-plywood.
<b>GMO</b> 	Product conformity <b>OGM FREE</b> NO - Genetically Modified Organisms Reg. CE 1829 /2003 Reg. CE 1830/2003 s.m.i.		Bags/carton n. 12 items of 1 kg Size carton 390x264x300 mm Weight carton 28.11 Lb Cartons/bench n. 54 (9 plan x n.6) 1521 Lb Bench 80x120 (55.11 Lb)
<b>Gluten</b>	<b>Product Conforms</b> accordance with the procedure laid down in Article 7 of <b>D.Lgs 27.01.1992, n.111 and Reg. CE 41/2009 GLUTEN FREE</b> Product conforms Reg. CE 609/2013–UE 828/2014 (gluten <20ppm)	<b>Authorization Health Ministry:</b>	<b>10 March 2010</b> <b>n. DGSAN IV I.5.I.H.3./2010/689</b> Ministry of Health authorization for the production of gluten-free foods

<b>Ingredients</b>	Wheat Starch without gluten, Dextrose, Corn Starch, Buckwheat Flour, Rice Starch, Vegetable Fibre, thickener: guar, flavouring.		
<b>Appearance / Color</b>	Fine powdery / White	<b>Flavour</b>	Starchy, neutral
<b>Smell</b>	Pleasant, typical of natural flour, no foreign odors.	<b>Tipology</b>	<b>Gluten free</b>

<b>Product/Brand</b>  Made in ITALY	<b>FINISHED FOR BAKERY WITH GLUTEN-FREE MATERIALS</b> <b>Semi-milled flour for professional use. Mixture basis for the preparation of gluten free pizzas, bread, buns and flat bread.</b> The mixture and the goods made in oven obtained without gluten-free nor contamination are fit for consumption by people who show <b>celiac disease-intolerance to gluten</b> and they have to follow a <b>strict gluten-free</b> diet. The mixture ideal for consumption by not celiac people but they choose a diet feeding which gluten is absent.
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<b>Characteristics</b>	Manufactured by raw materials free of gluten. Quick and easy in its use. Prepared for <b>HIGH-SHELF DIGESTIBILITY</b> . Recommended for superb food such as <b>pizza, bread and confectionery products</b> . Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: <b>Italian Breadmaking *Italian products*</b>		
<b>Allergens</b>	May contain: MILK and SESAME	<b>Gluten</b> < 20 p.p.m. < 20 mg/Kg as it is	<b>Additives</b> No presence
 <b>CONTROLS</b> CHEMICAL LABORATORY	GLUTEN (Law Limits) RESIDUAL GLUTEN	< 20 p.p.m. < 1 p.p.m.	Research (GLIADIN) ELISA Enzyme -Immuno
<b>Warnings</b>	For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.		

<b>Preservation</b>	<b>Storage temperature:</b> The product can be stored for 18 months (at closed package), if stored in a cool dry place and not exposed to direct sunlight. Max temperature <b>24 ° C</b> . Carefully close the packaging after use.		
<b>T.M.C. / Durability</b>	<b>Rif.to:</b> date of packaging	Lot	Process line /gg. <b>(18 Months)</b> <b>Shelf Life</b>
<b>Code EAN</b>	Unit (Bag Weight) <b>U.C. 1 Kg</b> (Package Weight) <b>U.C. 12 Kg</b>	<b>Codice EAN: 8033315651966</b> <b>Codice EAN: 8033315652161</b>	<b>SINGLE BAGS</b> 130x75x235 mm <b>CARTON (12 SINGLE BAGS)</b> N. 12 ITEMS OF 1 KG



# SPECIFICATIONS OF FOODSTUFF

## TECHNICAL SHEET

### HIGH QUALITY MIXTURE

TYPE:

# Fioreglut

Farina senza glutine

Ed. 02 EN  
DUO 1KG ST  
Rev. 05  
Gen 2018

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La Farina di Napoli

ANALYSIS PRODUCT TEST (investigations std batch / reference)									
Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature									
CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES				MICRONUTRIENTS					
(average values : 100 gr. of finished product)									
Point Parameter	Value/Unit of Measurement (%)	Point Parameter	Value/Unit of Measurement (%)	MINERALS (medium value)		VITAMIN (medium value)			
<b>Proteins p/p</b> (N x 6,25)	<b>1,50</b>	± 0,50	<b>Salt</b> (N <sub>a</sub> x 2,5) (g.)	<b>0,25</b>	± 0,01	Calcio	60 mg	Tiamina - B1	0,75 mg
<b>Total Fat p/p</b> of which saturates	<b>0,70</b> 0,40	± 0,30	<b>Umidità p/p</b>	<b>10,50</b>	± 0,50	Fosforo	500 mg	Riboflavina -B2	0,45 mg
<b>Carbohydrates p/p</b> of which sugar	<b>84,40</b> 7,0	± 3,50	<b>Gluten</b>	<b>&lt;20 ppm</b>	(mg/kg)	Magnesio	190 mg	Niacina - PP	9,0 mg
<b>Food Fiber p/p</b>	<b>4,20</b>	± 1,50				Ferro	0,7 mg	Vitamin - B6	1,1 mg
						Ferro	0,7 mg	Vitamin - B6	1,1 mg
<b>Total out of 100 g. of finished product</b>		<b>Energy Kcal</b>	<b>357</b>	<b>Energy Value Kjoule</b>	<b>1.513</b>				

MICROBIOLOGICAL CHARACTERISTICS							
Parameters	Unit of measurement	Reference value	Q.S.				
Total microbiological Count	UFC /g	< 500.000	HA				
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <1000	HA				
Total Coliform	UFC /g (MPN /g)	≤ 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 /25g	Absent	Absent				

ALLERGOLOGICAL PROPERTIES							
Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 + Mandatory declaration of Allergenic Ingredients							
⊙ ALLERGENS 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. Allergen evidence: <input type="checkbox"/> yes <input type="checkbox"/> NO							
Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)
▶ <b>Cereals</b> containing gluten and products (wheat flour)	☒ NO	☒ NO	☒ NO	▶ <b>Nuts:</b> 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	☒ YES
▶ <b>Crustaceans</b> and products thereof	☒ NO	☒ NO	☒ NO	▶ <b>Celery</b> and products thereof	☒ NO	☒ NO	☒ NO
▶ <b>Eggs</b> and egg products	☒ NO	☒ NO	☒ YES	▶ <b>Mustard</b> and products thereof	☒ NO	☒ NO	☒ NO
▶ <b>Fish</b> and products thereof	☒ NO	☒ NO	☒ NO	▶ <b>Sesame</b> seeds and products derived	☒ NO	☒ YES	☒ YES
▶ <b>Peanuts</b> and products thereof	☒ 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>Soybeans</b> and products thereof	☒ NO	☒ YES	☒ YES	▶ <b>Lupin</b> and products thereof	☒ NO	☒ NO	☒ NO
▶ <b>Milk</b> and milk products including lactose	☒ NO	☒ YES	☒ YES	▶ <b>Molluscs</b> and products thereof	☒ NO	☒ NO	☒ NO

PROCESS CONTROLS / MIXTURE - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION		
<p>DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE → HACCP_HA (Application Control System HACCP-QMS)</p> <p>TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT - Analysis HACCP (HA Critical Control Point) -</p> <p>The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -</p> <p>The regulations – D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -</p>		