



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
Rev. 01
Set. 2016
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La Farina di Napoli

“00” RINFORZATO ROSSO

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Prodotto in **ITALIA**
ITALIAN Product

Tender 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 (*Triticum aestivum*)

Finished product



Tender Wheat Flour

Result of a mixture of **multiple varieties of wheat** selected among the best on the market.

High protein content and strong hydration guarantee excellent results on **long rising**.

Flexible and versatile flour, suitable for **Pizzeria and leavened Pastry**.

Unique flavour and unmistakable aroma thanks to the use only and only **wheat to 100%**.

Food preservation

Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: **20÷24 °C** 68÷76 °F

Umidità 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 ☒ **U.C. 25 Kg.**

RHEOLOGICAL PROPERTIES

CONTROLLI	Alveogramma <i>Chopin</i>	Bread making index W: 300÷320	Elasticity P/L: 0,50÷0,60
LABORATORIO CHIMICO REOLOGICO (internal Lab)	Farinogramma <i>Brabender</i>	Absorption: 59÷61	Stability: 12'÷ 14'
		Growth: 3'00"÷ 4'00"	Hagberg index: 30÷60
	Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 340 ÷ 360	Dry gluten (%): 13,00 ÷ 13,50 Parameters STD PROCESS >12 %

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product)

MICRO NUTRIENT

Parameters	Unit of measurement (%)	Parameters	Unit of measurement (%)	MINERAL SALT (average values)	VITAMINS (average values)
Proteins p/p (N x 6,25)	13,50 ± 0,50	Food Fiber p/p	3,20 ± 0,50	Calcium	Thiamine (Vit B1)
Total Fat p/p of which saturates	1,20 ± 0,30 0,20 ---	Salt (N _a x 2,5) (g.)	0,005 ± 0,002	Phosphorus	Riboflavin (Vit B2),
Carbohydrates p/p of which sugar	68,40 ± 3,50 1,10 ---	Ashes p/p – dry matter	0,50 ± 0,05	Magnesium Potassium	Niacin (Vit PP), Vitamin B6
Total out of 100 g. of finished product		Kcal	345	Kjoule	1.462

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



Il mulino di Napoli

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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>Bacillus cereus</i>	UFC /g	< 10	<i>Bacillus spp.</i>	UFC /g	< 10
			<i>Staphylococcus aureus c.p.</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 parasiticros ▶ Organochlorinated ▶ Organophosphorated	< 0,02 <i>Inferiore ai Law Limits</i> GM / HPLC / GC Esito: Non rilevabile strumentalmente	Lead Chromium	Cadmium Mercury	< 0,02 < 0,02	DNA Mais transgenic
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON	< 4 / < 2 < 750	Ochratoxin A - OTA Zearalenone - ZEA	< 0,5 < 10		Methodology-PCR (45cid) Negative No presence

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. Evidence allergene: ☐ yes ☐ NO	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

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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 / 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	 CERTIFICAZIONE DI SISTEMA QUALITÀ ISO 9001	 CERTIFICAZIONE DI SISTEMA QUALITÀ ISO 9001	 Food Safety System Certification 22000	 Genus MULTIPLYING QUALITY	
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