



SPECIFICATIONS OF FOODSTUFF

REMILLED DURUM WHEAT SEMOLINA

Semola
Rimacinata



Ed. 02 EN
Rev. 02
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GENERAL DATA

| | | |
|---|---|---|
| Declaration The «durum wheat semolina», or simply «semolina», is the granular product with live edges obtained by milling and subsequent coxing of durum wheat, freed from foreign substances and impurities. | Remilled durum wheat semolina | Packaging Sacks : multicoupled cellulose according to of the enforced alimentary norm |
| | Rif. Law D.P.R. 5 marzo 2013, n. 41 - Rif. Law DPR 9 febbraio 2001, n. 187 Law 27/02/96 n°209; Law 22.02.94, n. 146. | Information on waste collection PAP 22: Paper collection |
| | Rif. Law 4 luglio 1967, n. 580 | Palettization Europallet - International |

| | |
|--|---|
| First Matter Durum wheat (<i>Triticum durum</i>) | |
| Appearance Color Fine granular Amber-yellow | Odour Taste Pleasant, typical, no foreign smells. Rustic and Tradizional |

| | |
|---|---|
| Finish product  | <p>SEMOLINA obtained from the careful and accurate selection of the best type DURUM WHEAT.</p> <p>Obtained from the milling of durum wheat with a diagram for semolina, it receives successive refinements and remachings to reduce and calibrate the grain size. This reduction obtained during the remaking phase favors the workability of the dough, especially if this is done manually.</p> <p>The organoleptic characteristics, the correct protein content and the quality of gluten, give our durum wheat semolina the ability to produce finished products with long browning, fragrance and excellent stability of amber yellow color. Also excellent for dusting.</p> |
|---|---|

| | | | | | |
|---|---------------------------------|-------------------------|------|------------------|------------------|
| Food preservation Temperature storage (cool, dry, ventilated and not exposed to direct sun light) 15-18 °C | | | | | |
| <table border="1"> <tr> <td>Lot</td> <td>Process line date /day.</td> <td>Unit</td> <td>U.C</td> <td>25 Kg ÷ 55,11 Lb</td> </tr> </table> | Lot | Process line date /day. | Unit | U.C | 25 Kg ÷ 55,11 Lb |
| Lot | Process line date /day. | Unit | U.C | 25 Kg ÷ 55,11 Lb | |
| Allergens Gluten (naturally present in cereals and granulated products) | Additives No presence | | | | |

RHEOLOGICAL PROPERTIES

| | | | | | | | | |
|---|--|--|--|--------|--------|----|--------|----|
| CONTROLS Laboratory Chemical e Rheology (External Lab.) | <input checked="" type="checkbox"/> Alveogramma Chopin | Bread making Index. W: 230 MIN +/- 15 (X10 ⁻⁴) Yellow Index: (MINOLTA): Color B: 20 MIN | Elasticity P/L: 2,30 | | | | | |
| | <input checked="" type="checkbox"/> Farinogramma Brabender | <input checked="" type="checkbox"/> Falling Number Att. Enzim. 300 MIN <input checked="" type="checkbox"/> Quantity of dry Gluten: 12,00 MIN Gluten rating: Excellent | Soft wheat flours (determined on cereal) T.Q.% < 3 | | | | | |
| | GRANULOMETRY | <table border="1"> <tr> <td>> 280µ</td> <td>5</td> <td>> 250µ</td> <td>10</td> <td>< 250µ</td> <td>85</td> </tr> </table> | > 280µ | 5 | > 250µ | 10 | < 250µ | 85 |
| > 280µ | 5 | > 250µ | 10 | < 250µ | 85 | | | |

ANALYSIS OF PRODUCT

| CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product) | | | | MICRO NUTRIENT (average values) mg/100g | | | | | | | | | | | |
|--|-----------------------------|---------------|---|--|---|--------------|----------|--------------|--------------------------|-------------------|-----------------------------|-------------|----------------------|------------------|--------------|
| Parameters | Unit of measurement (%) | | Parameters | Unit of measurement (%) | | | | | | | | | | | |
| Proteins p/p (N x 6,25) | 13 | ± 0,50 | Salt (N _a x 2,5) (g.) | 0,005 | ± 0,002 | | | | | | | | | | |
| Total Fat p/p of which saturates | 1,5 0,3 | ± 0,30 --- | | | | | | | | | | | | | |
| Carbohydrates p/p of which sugar | 68 1 | ± 3,50 --- | Ashes p/p – dry matter | 0,88 | ± 0,02 | | | | | | | | | | |
| Food Fiber p/p | 3,5 | ± 0,50 | | | ± 1,0 | | | | | | | | | | |
| Total out of 100 g. of finished product | Kcal | 335 | Kjoule | 1.420 | | | | | | | | | | | |
| | | | | | <table border="1"> <tr> <th>MINERAL SALT</th> <th>VITAMINS</th> </tr> <tr> <td>Calcium 17mg</td> <td>Thiamin (Vit B1) 0,20 mg</td> </tr> <tr> <td>Phosphorus 165 mg</td> <td>Riboflavin (Vit B2) 0,15 mg</td> </tr> <tr> <td>Iron 1,3 mg</td> <td>Niacin (Vit PP) 2 mg</td> </tr> <tr> <td>Potassium 170 mg</td> <td>Vitamin E tr</td> </tr> </table> | MINERAL SALT | VITAMINS | Calcium 17mg | Thiamin (Vit B1) 0,20 mg | Phosphorus 165 mg | Riboflavin (Vit B2) 0,15 mg | Iron 1,3 mg | Niacin (Vit PP) 2 mg | Potassium 170 mg | Vitamin E tr |
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MICROBIOLOGICAL CHARACTERISTICS

| Parameters | Unit of measurement | Reference value | Q.S. | | | | | |
|--|---------------------|-----------------|-------------------------|--------|--------|-----------------------------------|--------|--------|
| Total microbiological Count | UFC /g | ≤ 60.000 | HA - PRP | | | | | |
| Total micotic Count <i>Moulds and yeasts</i> | UFC /g | ≤ 2000 | HA - PRP | | | | | |
| Total coliform | UFC / g (MPN /g) | ≤ 10 ≤ 100 | HA - PRP | | | | | |
| <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 listed in Annex 2 to Reg. EU No. 1169/2011 of the European Parliament and of the Council

⊕ **Mandatory declaration of Allergenic Ingredients**

⊙ **ALLERGENS** Reg. UE 1169/2011 – Code of practice on food allergen management for food business operators CXC 80-2020

Evidence allergen: YES NO

| Allergen | Cross-contamination from raw material | Production line/Facility | Eventual and unintentional presence in the finished product | Allergen | Cross-contamination from raw material | Production line/Facility | Eventual and unintentional presence in the finished product |
|---|---|---|---|--|---|--|---|
| ▶ Cereals containing gluten and products (wheat flour) | <input checked="" type="checkbox"/> YES | <input checked="" type="checkbox"/> YES | <input checked="" type="checkbox"/> YES | ▶ 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. | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> NO |
| ▶ Crustaceans 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 |
| ▶ Eggs and egg products | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> NO | ▶ Mustard and products thereof | <input checked="" type="checkbox"/> YES | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> YES |
| ▶ Fish 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 |
| ▶ Peanuts and products thereof | <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 |
| ▶ Soybeans and products thereof | <input checked="" type="checkbox"/> YES | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> YES | ▶ Lupin and products thereof | <input checked="" type="checkbox"/> NO | <input checked="" type="checkbox"/> NO | <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 | ▶ 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. |
| Commission Regulation (UE) 2021/382 of 3 march 2021 | Amending the Annexes to Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture |
| Commission Regulation (EU) 2023/915 of 25 april 2023 | On maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 |
| 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

- TEST REPORT / ANALYSIS ON FINISHED PRODUCT _ HACCP analysis _ HA (Application of HACCP Control System in QMS implementation regime)
- DECLARATION and / or PRODUCTION REPORT for BATCH OF PRODUCT 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 6 November 2007; - Reg. (EC) 04/29/2004 n. 852/2004** Regulation of the European Parliament on the hygiene of food products.
- Reference legislation - D.M. 209 of 27/02/1996 - directives 93/43 / EEC and 96 / EC concerning the hygiene of food products.
- Reference legislation - **Reg. (EC) 01-28-2002 n. 178/2002 2002** - European Parliament and Council establishing the general principles and requirements of food law, establishing the European Food Safety Authority and establishing procedures in the field of food safety - Food Traceability.
- Reg. (CE) n. 1935/2004 of 27 October 2004 - Reg. Of the European Parliament and of the Council: materials and objects intended to come into contact with food products.
- Reg. C.E. 1829/2003 and 1830/2003, does not contain genetically modified organisms.

