



Ed 02 EN

Rev. 01

Apr. 2024

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SPECIFICATIONS OF FOODSTUFF

High Quality Tender Wheat Flour

TIPOLOGY

Aria

FARINA
DI GRANO TENERO TIPO "0"
CON PASTA MADRE

Ideale per teglia, pala e pinsa.

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La Farina di Napoli

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GENERAL DATA				
Declaration Type "0" soft wheat flour with sourdough.	preparation based on soft wheat flour type "0" with sourdough* for bakery products REG. (UE) 1169/2011 Rif. Law D.P.R. 5 marzo 2013, n. 41 R 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	Bags : poly-laminated paper-cellulose <i>in accordance with current food legislation</i> Europallet–
			First Matter	Tender Wheat (<i>Triticum aestivum</i>) and Mother Sourdough .
Final Product/ Prepared Product	Soft Wheat Flour Type “0” with “Mother Sourdough” Aria is a Soft Wheat Flour Tipy “0” with “Mother Sourdough” ideal for Pan, Pale pizza and Pinsa . The “Mother Sourdough” is a dried inactive mother sourdough made solely by water and soft wheat flour type “0”, an ancient recipe that gives the dough airiness, fragrance and preservation . Aria is 100% natural, gently milled from the best wheats selected by Mulino Caputo, ideal also to create pizza bases to reheat in the oven and for the freezing chain.			
Ingredients	Soft Wheat Flour Tipy “0” and Mother Sourdough (<i>inactive dried sourdough</i>).			
Characteristics	* Mother Sourdough: is a natural inactive dried sourdough: It is obtained by mixing type “0” soft wheat flour and water, acidified by a complex of yeasts and lactic bacteria, capable of starting the fermentation of doughs for bakery and pastry shop.			
Storage	Temperature storage (cool, dry, ventilated and not exposed to direct sun light)		optimum: 20÷24 °C 68÷76 °F	
	Umidity p/p maximum	15,50 %		
T.M.C. / Shelf life	Rif.to: <i>date of packing sacks</i>	Lot	Unit	U.C. 25 Kg÷ 55,11 Lb

RHEOLOGICAL PROPERTIES				
CONTROLS	Alveogramma Chopin	Bread making index W: 300÷320		Elasticity P/L: 0,50÷0,60
	Farinogramma Brabender	Absorption: 62÷64	Stability: 12’÷ 14’	Hagberg index: 40÷60
LABORATORIO CHIMICO REOLOGICO (Internal Lab)	Indice di Hagberg <i>Falling Number</i>	Growth: 4÷ 5	Elasticity: 16 ÷ 18	Ind. Valorimetric: 54÷56
		Enzymatic activity: 340 ÷ 360	Wet gluten (%): ≥ 38 Control parameters (<i>Internal-Lab</i>) ± 3	

ANALYSIS OF PRODUCT (investigations std batch/reference)					
CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product)				MICRONUTRIENT (average values) mg/100g	
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)	MINERAL SALT
Proteine p/p (<i>N x 6,25</i>)	13	± 0,50	Fibre alimentari p/p	3	± 0,50
Grassi p/p <i>di cui ac. grassi saturi</i>	1 0,2	± 0,30 —	Sale (<i>N_a x 2,5</i>) (g.)	0,001	± 0,002
Carboidrati p/p <i>di cui zuccheri</i>	70 1	± 3,50 ---	Ceneri p/p – sostanza secca	0,60	± 0,05
					Potassium
					Calcium
					Phosphorus
					Tiamin (Vit B1)
					Riboflavin (Vit B2)
					Niacin (Vit PP) Vitamin E
					0,28
					0,05
					1.4
					tr



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

MICROBIOLOGICAL CHARACTERISTICS			
Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 40.000	HA - PRP
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <500	HA - PRP
Total coliform	UFC / g (MPN /g)	≤ 100 ≤ 1000	HA - PRP

<i>Escherichia coli</i>	UFC/g	< 10	<i>Clostridium spp.</i>	UFC/g	Assente	<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	Assente
<i>Enterococchi spp.</i>	UFC/g	< 10						

RESIDUAL AND MICRO PARTICLES							
RESIDUES		Caputo std mg /Kg	RESIDUES	Caputo std mg /Kg	HEAVY METALS		Caputo std mg /Kg
AGROCHEMICALS	► <i>Insecticides</i>	Lower than legal limits GC-MS e/o LC-MS/MS	► <i>Glyphosate</i>	Lower than legal limits	Lead	Cadmium	< 0,02
	► <i>Acaricides</i>				Chromium	Mercury	< 0,02
MICOTOXINE		Caputo std µg /Kg	MICOTOXINE	Caputo std µg /Kg	OGM	Methodology	Caputo std µg /Kg
⇒ <i>Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁</i>		< 4 / < 2	Ochratoxin A - <i>OTA</i>	< 0,5	DNA	RICERCA QUALITATIVA OGM-SCREENING ESTESO	Controllo Promotori 3SS-NOS-FMV- Negativo
⇒ <i>Deossinivalenolo- DON</i>		< 750	Zearalenone - <i>ZEA</i>	< 10			
⇒ <i>Fumonisine</i>		< 200					

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 <i>Evidenza allergene:</i> ☐ SI ☐ NO							
<i>Allergen</i>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility	<i>Allergen</i>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
► Cereals containing gluten and products (wheat flour)	☒ YES	☒ YES	☒ YES	► Nuts *	☒ NO	☒ NO	☒ NO
► Crustaceans and products thereof	☒ NO	☒ NO	☒ NO	► Celery and products thereof	☒ NO	☒ NO	☒ NO
► Eggs and egg products	☒ NO	☒ NO	☒ NO	► Mustard and products thereof	☒ YES	☒ YES	☒ NO
► Fish and products thereof	☒ NO	☒ NO	☒ NO	► Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
► Peanuts and products thereof	☒ NO	☒ NO	☒ NO	► Sulfur dioxide and sulphites *	☒ NO	☒ NO	☒ NO
► Soybeans and products thereof	☒ YES	☒ YES	☒ NO	► Lupin and products thereof	☒ NO	☒ NO	☒ NO
► Milk and milk products including lactose	☒ NO	☒ NO	☒ NO	► Molluscs and products thereof	☒ NO	☒ NO	☒ NO

* Almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentalis*), pecans [*Carya illinoiesis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*) , pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivatives. — ** Sulfites in conc. greater than 10 mg/kg or 10 mg/l exprSO2.

TECHNICAL AND SCIENTIFIC REFERENCE

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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
(Application HACCP Control System -SGQ)

DECLARATION and/or PRODUCTION REPORT per PRODUCT LOT STD min: HA
Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 - Igiene prodotti alimentari.
Legislative Decree 193-6 November 2007 and subsequent amendments.
Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

CAPUTO

Il mulino di Napoli

Food Safety System
Certification 22000

Genus

QUALITY SYSTEM CERTIFICATION
DNV

ISO 9001

ISO 22000