



SPECIFICATIONS OF FOODSTUFF
HIGH QUALITY TENDER WHEAT FLOUR
TIPOLOGY

'00' Americana

Ed 01-EN
Rev. 04
Gen 2016
Pag. 1

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product	Wheat Flour Rif. Law DPR 09/02/2001, n. 187 Law 04/07/67 n.580 Reg. (UE) N. 97/2010; Disciplinary M ipaf_24.05.04	Packaging	Sacks- multicoupled cellulose according to of the enforced alimentary norm Europallet -
		First Matter	Tender Wheat (<i>triticum aestivum</i>)



Tender Wheat Flour

Milled down from a blend of multiple wheat varieties selected on the Italian and European market.
Result of a very slow and gentle milling process in favour of protein and starch molecules integrity.
Particular attention is given to Proteins quality selection in order to guarantee a steady balance between gluten energy and gluten extensibility.
The well distributed starch particle size goes in favour of high dough hydration and water retention.
Highly recommended and specifically designed for American Pizza and colorful crusts.

Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) optimum: 20+24 °C 68+76 °F
T.M.C.	Rif.to: Date of packing sacks Lot Process line /gg. date/day (12 months) Unità U.C. 25 Kg.

RHEOLOGICAL PROPERTIES

 CONTROLS	 Alveogramma <i>Chopin</i>	Bread making index W: 360÷380		Elasticity P/L: 0,45÷0,50
LABORATORY CHEMICAL RHEOLOGY <i>(Internal Lab)</i>	 Farinogramma <i>Brabender</i>	Absorption: 60÷62	Stability: 14'÷ 18'	Hagberg Index: 30÷60
		Growth: 3'÷5'	Elasticity: 18 ÷ 20	Value Index: 55 - 60
	 Indice di Hagberg <i>Falling Number</i>	Enzymatic Activity: 250 ÷ 300	Dry Gluten (%): 14,0 / 14,50 Parameters STD PROCESS 13 ≤ % ≤ 15	

CO-ADJUVANTS : MALT ADDITION

ANALYSIS PRODUCT TEST (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES (average values : 100 gr. of finished product)				MICRO NUTRIENT	
Point Parameter	Unit of Measurement (%)	Point Parameter	Unit of Measurement (%)	MINERALS (averages values)	VITAMIN (averages values)
Protein p/p (N x 6,25)	14,25 ± 0,50	Humidity p/p	14,00 ± 0,50	Calcium	Thiamine (Vit B1)
Lipids p/p	1,00 ± 0,30	Ashes p/p –dry matter	0,55 ± 0,05	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	68,00 ± 3,50			Magnesium	Niacin (Vit PP)
Food Fibre p/p	3,00 ± 0,50			Potassium	Vitamina B6
Total out of 100 gr. of di. finished product		Kcal	361,80	Kjoule	1.558,85

BIOLOGICAL PROPERTIES - FILTH TEST	Biological value of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL PROPERTIES	Microflora endogenous and exogenous	High Quality	Parameter < Below the limit of the Law
RESIDUES AND MICROPARTICLES	Normative reference values	Absent	Parameter < Below the limit of the Law
OGM - Genetically Modified Organisms	Normative reference values	Absent	Parameter Absent / Ogm free

ANTIMO CAPUTO S.R.L. ANTICO MULINO ANTIMO CAPUTO - PLANT IN CORSO SAN GIOVANNI A TEDUCCIO, 55 - 80146 NAPLES – ITALY
SECOND PLANT IN C.DA COLLE DELLE API, 100 - 86100 CAMPOBASSO - ITALY

La Farina di Napoli



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BACTERIOLOGICAL FEATURES

Point Parameter		Value /Unit of Measurement		Reference Value (High Quality)		Q.S.					
☞	Total Bacterial Count	UFC /g		< 30,000		HA					
☞	Total Mycotic Count Moulds and yeasts	UFC /g		< 1000 <100		HA					
☞	Total Coliform	UFC / g (MPN /g)		≤ 10 ≤ 100		HA					
☞	Escherichia coli	UFC/g	< 10	☞	Clostridium spp.	UFC/g	Absent	☞	Staphylococcus aureus	UFC /g	Absent

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 - Legge n. 88 del 7 Luglio 2009</i>	In Product	In Facility
▶ Cereals containing gluten and products (wheat flour)	☒ SI ☐ NO	☒ SI ☐ NO
▶ Crustaceans and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Eggs and egg products	☐ SI ☒ NO	☐ SI ☒ NO
▶ Fish and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Peanuts and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Soybeans and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Milk and milk products including lactose	☐ SI ☒ NO	☐ SI ☒ 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 temifolia</i>) and products thereof.	☐ SI ☒ NO	☐ SI ☒ NO
▶ Celery and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Mustard and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Sesame seeds and products derived	☐ SI ☒ NO	☐ SI ☒ NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	☐ SI ☒ NO	☐ SI ☒ NO
▶ Lupin and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
▶ Molluscs and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
◉ OTHER POTENTIAL ALLERGEN		
▶ Benzoic acid (E210) , Sorbic acid (E200, E202, E203)	☐ SI ☒ NO	☐ SI ☒ NO

GOVERNING LAW

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Lex n. 88 7 July 2009, "Comunitaria 2008"

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 CONTROLS -PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION

- DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT - STD min. on demand: HA
TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT - Analysis HACCP (HA Critical Control Point) -
The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -
The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -



AZIENDA CON SISTEMA DI GESTIONE
PER LA QUALITÀ CERTIFICATO DA DNV
= UNI EN ISO 9001:2008 =

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