



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDERWHEAT FLOUR

TIPOLOGY

'00' Americana Super



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Pag. 1

La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

DATI GENERALI

Declaration

Common wheat flour[®] is the product obtained from the milling and consequent sifting of common wheat freed from foreign substances and impurities.

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

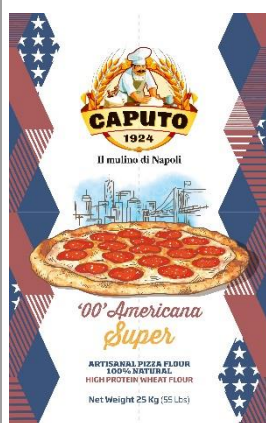
Sacks : multicoupled cellulose

according to of the enforced alimentary norm Europallet -

First Matter

Tender Wheat (*Triticum aestivum*)

Finished Product



Soft Wheat High Protein Flour

Milled with the BEST **Italian** and **European Soft Wheat varieties**

Appropriately selected and balanced according to our ancient milling blends.

Finely Ground through a Slow and Gentle Milling Process to preserve Starch Molecules Integrity.

Particular attention is given to **Proteins quality** in order to guarantee a steady balance between gluten energy and gluten extensibility.

High Protein Flour, perfect for long fermentation and High Hydration dough making

Suitably created for Artisanal American Pizza.

Very good response in Colorful baking and high quality Reheating.

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. ÷ 55,11 Lb

RHEOLOGICAL PROPERTIES



CONTROLS

Alveogramma
Chopin

Bread making index **W**: 380÷400

Elasticity **P/L**: 0,50÷0,60

LABORATORY
CHEMICAL
RHEOLOGY
(internal Lab)

Farinogramma
Brabender

Absorption: 61÷63

Stability: 16' ÷ 20'

Hagberg index: 35÷65

Growth: 4'00" ÷ 6' 00"

Elasticity: 18' ÷ 20'

Value index: 55÷60

Indice di Hagberg
Falling Number

Enzymatic activity:
250 ÷ 300

Wet gluten (%): ≥ 44

Control parameters (Internal Lab) ± 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	VITAMINS
Proteins p/p (N x 6,25)	15,25 ± 0,50	Food Fiber p/p	3,00 ± 0,50	Calcium	32 Tiamina (Vit B1) 0,35
Total Fat p/p of wich saturates	1,10 ± 0,30 0,20 ---	Salt (Na x 2,5) (g.)	0,010 ± 0,002	Fosforo	90 Riboflavina (Vit B2) 0,07
Carbohydrates p/p of wich sugar	68,50 ± 3,50 1,00 ---	Ashes p/p – dry matter	0,55 ± 0,05	Potassio	150 Niacina (Vit PP) 1,7 Vitamina E tr

Totale su 100 g. di prodotto finito	Kcal	351	Kjoule	1.488		
BIOLOGICAL CHARACTERISTICS - FILTH TEST	Value biological of Filth test	Regular - STD	Parameter	< Below the limito f the Law		
MICROBIOLOGICAL CHARACTERISTICS	Endogenous Microflora and esogene	High Quality	Parameter	< Below the limito f the Law		
CHEMICAL-PHYSICS CHARACTERISTICS	Normative values of reference	High Quality	Parameter	< Below the limito f the Law		
RESIDUES AND MICRO-PARTICLES	Normative values of reference	Absent	Parameter	< Below the limito f the Law		
OGM - Genetically Modified Organisms	Normative values of reference	Absent	Parameter	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	Assente
<i>Bacillus cereus</i>	UFC /g	< 10	Assente
<i>Enterococchi spp.</i>	UFC /g	< 10	Assente
<i>Clostridium spp.</i>	UFC /g	Assente	Assente
<i>Bacillus spp.</i>	UFC /g	< 10	Assente
<i>Staphylococcus aureus c.p.</i>	UFC /g	< 10	Assente
<i>Salmonella spp.</i>	UFC /g	Assente	Assente

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	RESIDUI	Caputo std mg / Kg	HEAVY METALS	Caputo std mg / Kg
AGROCHEMICALS Insecticides Acaricides Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS Outcome: Not detectable instrumentally	Glyphosate	Lower than legal limits	Lead Chromium Cadmium Mercury	< 0,02 < 0,02 < 0,01 < 0,01
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo- DON ⇒ Fumonisine	< 4 / < 2 < 750 < 200	Ochratoxin A - OTA Zearalenone - ZEA	< 0,5 < 10	DNA	QUALITATIVE GMO-EXTENDED SCREENING RESEARCH
					Control Promoters 35S-NOS-FMV- Negative

ALLERGOLOGICAL PROPERTIES

Ingredienti/Allergeni di cui all'allegato 2 del Reg. UE n. 1169/2011 del Parlamento europeo e del Consiglio

Mandatory declaration of Allergenic Ingredients

ALLERGENS Reg. UE 1169/2011 - Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Legge n. 88 del 7 Luglio 2009 e ss.mm. e i.i. Evidence allergene: ☐ SI ☐ NO

Allergene	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility	Allergene	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: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	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	NO	NO	NO
Fish and products thereof	NO	NO	NO	Sesame seeds and products derived	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	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

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.



ESS/PRODUCT CONTROLS / - REPORT / ANALISYS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUC.

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.
Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

