



# SPECIFICATIONS OF FOODSTUFF

High Quality TENDER WHEAT FLOUR

TIPOLOGY

TIPO "0"

Frolla



Ed 02 EN

Rev. 03

Mar. 2022

Pag. 1

La Farina di Napoli

## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

#### Declaration

Wheat flour is the product obtained by grinding and consequent sifting of soft wheat freed from foreign substances and impurities.

#### 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 the enforced alimentary norm Europallet -

#### First Matter

Tender Wheat (*Triticum aestivum*)

#### Finished product



#### Tender Wheat Flour TYPE "0"

Flour exclusively dedicated to the preparation of shortbread, biscuit dough and shortcrust pastry base.

Product capable of conferring fragrance, taste and color to the doughs.

Always and only the result of the selection of the best grains ground slowly in order to preserve the taste and functionality of the flour.

#### 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 Pack  
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: 140÷160

Elasticity P/L: 0,45÷0,55

LABORATORY  
CHEMICAL  
RHEOLOGY  
(Internal Lab)

Farinogramma  
Brabender

Absorption: 56÷58

Stability: 2'÷ 4'

Hagberg index: 70÷90

Growth: 1'50"÷ 2'50"

Indice di Hagberg  
Falling Number

Enzymatic activity:  
320 ÷ 360

Wet gluten (%): ≥ 28  
Control parameters (Internal Lab) ± 3

### 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)          | 11 ± 0,50               | Food Fiber p/p                   | 3,5 ± 0,50              | Calcium 18 mg                 | Thiamine (Vit B1) 0.25 mg    |
| Total Fat p/p of which saturates | 1 ± 0,30<br>0,2 ---     | Salt (N <sub>a</sub> x 2,5) (g.) | 0,008 ± 0,002           | Phosphorus 160 mg             | Riboflavin (Vit B2) 0.04 mg, |
| Carbohydrates p/p of which sugar | 73 ± 3,50<br>1 ---      | Ashes p/p – dry matter           | 0,60 ± 0,05             | Potassium 140 mg              | Niacin (Vit PP), 1.2 mg      |

|                                         |      |     |        |      |
|-----------------------------------------|------|-----|--------|------|
| Total out of 100 g. of finished product | Kcal | 349 | Kjoule | 1481 |
|-----------------------------------------|------|-----|--------|------|

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



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## MICROBIOLOGICAL CHARACTERISTICS

| Parameters                                   | Unit of measurement | Reference value | Q.S.     |
|----------------------------------------------|---------------------|-----------------|----------|
| Total microbiological Count                  | UFC /g              | < 50.000        | HA - PRP |
| Total micotic Count <i>Moulds and yeasts</i> | UFC /g              | < 2000 <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 | 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 |
| <i>Enterococchi</i>     | UFC /g | < 10 |                         |       |        |                                   |        |        |

## RESIDUAL AND MICRO PARTICLES

| RESIDUES                                                                                                                                                   | Caputo std mg / Kg                            | RESIDUI                                 | Caputo std mg / Kg      | HEAVY METALS                           | Caputo std mg / Kg                                    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|-----------------------------------------|-------------------------|----------------------------------------|-------------------------------------------------------|
| AGROCHEMICALS<br>Insecticides/Acaricides<br>Fungicides                                                                                                     | Lower than legal limits<br>GC-MS e/o LC-MS/MS | Glyphosate                              | Lower than legal limits | Lead<br>Chromium<br>Cadmium<br>Mercury | < 0,02<br>< 0,02<br>< 0,01<br>< 0,01                  |
| MICOTOXINE                                                                                                                                                 | Caputo std µg / Kg                            | MICOTOXINE                              | Caputo std µg / Kg      | OGM                                    | Methodology                                           |
| ⇒ Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub><br>⇒ Deossinivalenolo - DON<br>⇒ Fumonisin | < 4 / < 2<br>< 750<br>< 200                   | Ochratoxin A - OTA<br>Zearalenone - ZEA | < 0,5<br>< 10           | DNA                                    | QUALITATIVE GMO-<br>EXTENDED<br>SCREENING<br>RESEARCH |
|                                                                                                                                                            |                                               |                                         |                         |                                        | Control Promoters 35S-NOS-FMV-<br>Negative            |

## 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 raw material | Unintentional presence in the ended product (Carry-over) | In Facility | Allergen                                                                                                                                                                                                                                                                                                                   | 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                                                                                                                                                                                                                                                                                               | 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          | Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .                                                                                                                                                                                                               | 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.                                            |  |
| 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                                 |  |
| 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 _ ANALISYS HACCP _ HA<br>Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -<br>Legislative Decree 193-6 November 2007 and subsequent amendments.<br>Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017. | <br>CERTIFICAZIONE DI SISTEMA QUALITÀ<br>ISO 9001 | <br>CERTIFICAZIONE DI SISTEMA QUALITÀ<br>ISO 9001 | <br>Food Safety System<br>Certification 22000 | <br>Genus<br>QUALITY MANAGEMENT | <br>CERTIFICAZIONE DI SISTEMA QUALITÀ<br>ISO 22000 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|---------------------------------------------------|-----------------------------------------------|---------------------------------|----------------------------------------------------|