



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Ed. 02 EN
Rev. 03
Gen. 2018
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La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration  ITALIAN Product	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 of the enforced alimentary norm Europallet -
		First Matter	Tender Wheat (<i>Triticum aestivum</i>)

Finished product



Tender wheat flour

TIPO 1

Wheat flour TYPE 1 was born from the experience of the millers of Molino Caputo. Product that preserves **the Authenticity and Tradition of taste of once...** Functional for mix at long rising and as **"cutting flour"** for Bread, Pizza and Sweets. Typical flavor, taste and aroma guaranteed thanks to coarse grind wheat and its germ with essential nutrition characteristics.

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. **1 Kg ÷ 25 Kg**
2,20 Lb ÷ 55,11 Lb

RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL RHEOLOGY (internal Lab)	 CONTROLS	 Alveogramma  <i>Chopin</i>	Bread making index W: 250÷270		Elasticity P/L: 0,45÷0,55
		 Farinogramma  <i>Brabender</i>	Absorption: 60÷62	Stability: 7'÷ 10'	Hagberg index: 40÷70
		 Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 320 ÷ 360	Dry gluten (%): 13,00 ÷ 13,50 Parameters STD PROCESS > 12%	

ANALYSIS OF PRODUCT (investigations std batch/reference)

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 (%)		MINERAL SALT (average values)		VITAMINS
Proteins p/p (N x 6,25)	13,50	± 0,50	Food Fiber p/p	4,70	± 0,50	Calcium 30	Magnesium 25	Thiamine (Vit B1) 0,7
Total Fat p/p of which saturates	1,70 0,30	± 0,30 ---	Salt (Na x 2,5) (g.)	0,015	± 0,002	Phosphorus 310		Riboflavin (Vit B2) 0,3
Carbohydrates p/p of which sugar	67,00 1,50	± 3,50 ---	Ashes p/p – dry matter	0,80	MAX	Potassium 360	Iron 3,2	Niacin (Vit PP) 7,5 Vitamin E 0,8
Total out of 100 g. of finished product		Kcal 347	Kjoule 1.469					

■ BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ Value biological of Filth test	Regular - STD	Parameter < Below the limits of the Law
■ MICROBIOLOGICAL CHARACTERISTICS	▶ Endogenous Microflora and esogene	High Quality	Parameter < Below the limits of the Law
■ CHEMICAL-PHYSICS CHARACTERISTICS	▶ Normative values of reference	High Quality	Parameter < Below the limits of the Law
■ RESIDUES AND MICRO-PARTICLES	▶ Normative values of reference	Absent	Parameter < Below the limits 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	< 35.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
Total coliform	UFC /g (MPN /g)	≤ 10 ≤ 100	HA
<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	

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	HEAVY METALS	Caputo std mg / Kg	OGM	Caputo std
▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 Inferiore ai Law Limits GM / HPLC / GC Esito: Non rilevabile strumentalmente	Lead Chromium Cadmium Mercury	< 0,02 <0,01 < 0,02 <0,01	DNA Mais transgenic	Methodology- PCR (45cicli) Negative No presence
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo- DON	< 0,5 (Ls.4) / < 0,5 (Ls.2) < 750	Ochratoxin A - OTA Zearalenone - ZEA	< 0,5 (Ls.3) < 10 (Ls.75)	L.S. = Limite Superiore	

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 + Mandatory declaration of Allergenic Ingredients

ALLERGENS Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Law n. 88 del 7 Luglio 2009 e ss.mm. e i.i. Evidence allergene: ☐ yes ☐ NO	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
▶ Cereals containing gluten and products (wheat flour)	☒ YES	☒ YES	☒ YES
▶ Crustaceans and products thereof	☒ NO	☒ NO	☒ NO
▶ Eggs and egg products	☒ NO	☒ NO	☒ NO
▶ Fish and products thereof	☒ NO	☒ NO	☒ NO
▶ Peanuts and products thereof	☒ NO	☒ NO	☒ NO
▶ Soybeans and products thereof	☒ YES	☒ YES	☒ NO
▶ Milk and milk products including lactose	☒ NO	☒ NO	☒ 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 ternifolia</i>) and products thereof.	☒ NO	☒ NO	☒ NO
▶ Celery and products thereof	☒ NO	☒ NO	☒ NO
▶ Mustard and products thereof	☒ NO	☒ NO	☒ NO
▶ Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	☒ NO	☒ NO	☒ NO
▶ Lupin and products thereof	☒ 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.



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

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

