La Farina di Napoli

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Ed 02 <mark>EN</mark>

Rev. 01

CAPUTO

Ed 02 <mark>EN</mark>

CAPUTO

M 1000x1200

L

Il lievito Caputo garantisce elevata

stabilità anche in lievitazioni

prolungate nel tempo.

Reference value

 $< 1 \times 10^7$





SEMI-FINISHED TECHNICAL SHEET





Ingredients

produced using highly selected ITALIAN strains.

Suitable for use in all fermentation and leavening processes, it guarantees a PROLONGED FERMENTATIVE POWER, ideal for the preparation of pizza, focaccia, desserts and all baked products. NATURALLY GLUTEN-FREE product, therefore ideal also for this kind of preparation.

It guarantees superb results in all baking and bakery products; furthermore it gives the bread products an excellent natural aroma of bread. Dehydrated, with calibrated granulometry, packaged in a protective atmosphere (nitrogen) to increase

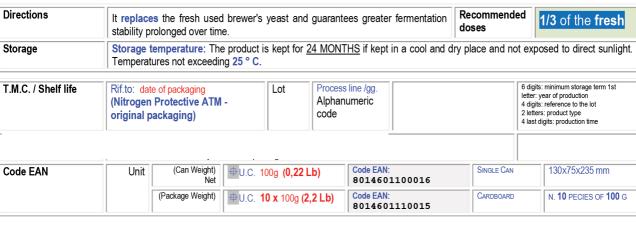
ELIMINATES WASTE thanks to its **low dose** and easy preservation, it stabilizes and increases the quality characteristics of a bakery product, such as **CONSERVABILITY**, **TASTE**, **AROMA** and **FRESHNESS**.

healthiness. Dry Yeast powder actively acts in the fermentation and leavening of all types of dough, we recommend the use of

a DOSE equal to 1/3 of the amount of fresh yeast normally used in the recipe.

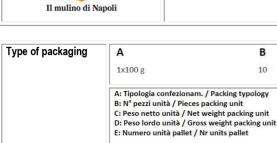
Natural yeast (Saccharomyces cerevisiae), EMULSIFIER: SORBITAN MONOSTEARATE.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: Italian Breadmaking *Italian products*



revito

ANTIMO CAPUTO S.R.L. ANTICO MULINO ANTIMO CAPUTO - COMPANY PLANT IN CORSO SAN GIOVANNI A TEDUCCIO, 55 - NAPLES - ITALY



1924

В Н C D E G ı 10 100 g 135 g 384 384 kg 12 F: Numero unità piano / Nr units layer

G: Numero pianl / NR of layers

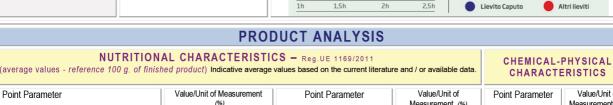
H: Altezza bancali / Pallet height I: Peso netto pallet / Pallet net weight

L: Peso lordo pallet / Pallet gross weight M: Tipologia pallet / Pallet typology

SEMI-FINISHED TECNICAL SHEETS HIGH QUALITY SEMI-FINISHED PRODUCT

TYPOLOGY

RHEOLOGICAL PROPERTIES Con un PROLUNGATO POTERE FERMANTIVO. Analisi stabiltà fermentativa LABORATORY Fermentative power ml CO₂ CHEMICAL-RHEOLOGICAL Internal method > 1.100 (internal Lab)





Total out of **100 g.** of finished

Total microbial load (mesophilic)

Point Parameter

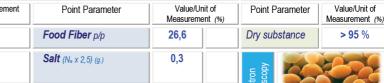
di cui zuccheri

Parameters

43.7 5.7 1

> 14,25 14

> > Energy Kcal



REQUIREMENTS						
BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ Biological value of the Filth test	Regular - STD	Parameters < Lower than the Legal limits			
MICROBIOLOGICAL CHARACTERISTICS	▶ Endogenous and exogenous microflore	High Quality	Parameters < Lower than the Legal limits			
CHEMICAL-PHYSICAL CHARACTERISTICS	Normative reference values	High Quality	Parameters < Lower than the Legal limits			
RESIDUES AND MICROPARTELS	Normative reference values	Absent	Parameters < Lower than the Legal limits			

MICROBIOLOGICAL CHARACTERISTICS Unit of measurement

UFC/g

Energy Value

Kjoule

80				UFC/g (I	MPN /g)	≤ 1000			
翻	Escherichia coli			UFC /g		< 100			
#E	Staphylococcus aureus c.p.			UFC / g (MPN /g)		≤ 10			
#	a Salmonella spp.			UFC / 25g	UFC / 25g (MPN /g)				
翻	El Listeria monocytogenes			UFC /g		Max 100			
INGREDIENTS AND DERIVATIVES									
ORIO	ORIGIN mg/Kg % PROTEIN		PROTEIN	mg/Kg %		<u>DERIVATIVES</u>	mg/Kg %		
a – Bovine Origin a – Milk Origin		ABSENT	a – GMO S a - GMO S	Soy Protein Corn Protein	ABSENT	a - Non-protein derivatives from GMO soy a - Non-protein derivatives from GMO corn	ABSENT		

DECLARATIONS OF SECURITY FINISHED

ANTIMO CAPUTO S.R.L. ANTICO MULINO ANTIMO CAPUTO - COMPANY PLANT IN CORSO SAN GIOVANNI A TEDUCCIO, 55 - NAPLES - ITALY

SEMI-FINISHED TECNICAL SHEETS HIGH QUALITY SEMI-FINISHED PRODUCT

TYPOLOGY



Allergen

▶ <u>Cereals</u> containing

(wheat flour)

gluten and products

1924 Il mulino di Napoli

PRODUCT

DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS **TECHNICAL DECLARATION** The company complies with all Italian and EU legislation (where applicable) regarding: - Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07). - Health and safety in the workplace (with particular reference to Legislative Decree 81/08).

□ yes □ NO Ente Absent means lower than the detection limits

Allergen

hazelnut (Corylus avellana), walnuts (Juglans

regia), Cashew (Anacardium occidentale), Pecar

The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as

productive (Carry-over) (Carry-over) Nuts: almonds (Amygdalus communis L.)

Not like

ingredient

⋈ YES

ALLERGOLOGICAL PROPERTIES

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 - . Annex II

[Carya Illinoiesis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof

Crustaceans and products thereof	≥ NO	≥ NO	⋈ NO	Celery and products thereof	⋈ NO	⋈ NO	≥ NO			
▶ <u>Eggs</u> and egg products	⋈ NO	× NO	× NO	▶ <u>Mustard</u> and products thereof		≥ NO	× NO			
Fish and products thereof	× NO	⋈ NO	⋈ NO	▶ <u>Sesame</u> 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 / I expressed as SO ₂ .		⋈ NO	× NO			
Soybeans and products thereof	≥ NO	≥ NO	⋈ NO	Lupin and products thereof	≥ NO	⋉ NO	≥ NO			
▶ <u>Milk</u> and milk products including lactose	₩ NO	⋈ NO	× NO	Molluscs and products thereof	≥ NO	× NO	≥ NO			
Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.										
TECHNICAL AND SCIENTIFIC REFERENCE LEGISLATION										
REGULATION (EU) N. 1169/2011		25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.								
D.Lgs. 27-9-2007 n. 178 D.Lgs. 8-2-2006 n. 114	2003/89 / EC, as well as the	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/69 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of injective 2005/399 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.								
Dir. 10-11-2003 n. 2003/89/CE		DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.								

Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -







A STATE OF THE STA

Not like

ingredient but

packaging

X NO

ingredient

Present in Recipe

⋈ NO

Not like

ingredient

productive

× NO



TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT HACCP Analysis HA PRP PRPo







The product consists of raw materials of plant origin from EU / non-EU agriculture. Origin of raw material Produced from raw materials declared to be free of genetically modified organisms PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F

Legislative Decree 193 - 6 November 2007 e ss.mm.ii.

Not like

ingredient but

X NO

As an

ingredient

NO X