

ORLANDO

FOODS
EST. 1949

208 Harristown Rd, Ste 103, Glen Rock NJ 07452

Tel: 201-368-9197 Fax: 201-368-2059

www.orlandofoods.com

Manufacturer ID-

FL-GF-5

Brand

Caputo

Label

Caputo Fiore Glut (Gluten Free)

Pack Size & Type

1 x 5KG bag

Case Dimension

11x8x5

Cube

.54 f3

Net Weight

11 LBS

Gross Weight

12 LBS

Pallet Configuration

12ti x 14hi

Storage Requirements

Store in Cool Dry Place

UPC

8033315654240

Kosher Status

certified



SPECIFICATIONS OF FOODSTUFF
TECHNICAL SHEET
HIGH QUALITY MIXTURE

TYPE:

5 Kg

Fioreglut
Farina senza glutine



Ed 02 EN
DUO 5KG ST
Rev. 06
MAR 2019

Pag. 1 di 2


La Farina di Napoli







SPECIFICATIONS OF FOODSTUFF

AUTHORIZATION HEALTH MINISTRY OF 02 OCTOBER 2014 N. N. DGISAN 037445-P-02/10/2014

GENERAL DATA

Product  Prodotto in ITALIA Made in ITALY	Semi-finished bakery products with Commodities Gluten Free	Primary Packaging Type: (BOPP COEX 30 my+PE 60 my)	Printed thermo-welded bag suitable for food use in compliance with Reg. 1935/2004 and Reg. CE n. 2023/2006.
Declaration/ Ref. to Law	 D.Lgs n.111 /1992  Reg. (CE) 28-1-2002 n. 178/2002 2002  DM 27/02/96 n°209; D.P.R. 30/11/1998 n. 502 -  D.Lgs. 27/01/92 n°109; D.Lgs. 8-2-2006 n. 114  D.Lgs. 27-9-2007 n. 178	Secondary packaging ITEM FOR BOX BOX MEASURE	Cardboard-cellulose poly-laminated-plywood. n. 01 x BOX 330x 200 x 185 mm
GMO 	Product conformity OGM FREE NO - Genetically Modified Organisms  Reg. CE 1829 /2003  Reg. CE 1830/2003 s.m.i.	PALLET COMPOSITION Bench	18 BOX x 9 LAYERS 100/120 cm
Gluten 	Product Conforms accordance with the procedure laid down in Article 7 of D.Lgs 27.01.1992, n.111. GLUTEN FREE Product conforms Reg. CE 609/2013–UE 828/2014 (gluten <20ppm)	Authorization Health Ministry:	02 October 2014 n. DGISAN 037445-P-02/10/2014 Ministry of Health authorization for the production of gluten-free foods
Ingredients	<i>Gluten free wheat starch, dextrose, maize starch, buckwheat flour, rice starch, psyllium seed fibre. thickener: guar, flavouring.</i>		
Appearance / Color	Fine powdery / White	Flavour	Starchy, neutral
Smell	Pleasant, typical of natural flour, no foreign odors.	Tipology	Gluten free

Product/Brand  Made in ITALY	FINISHED FOR BAKERY WITH GLUTEN-FREE MATERIALS Semi-milled flour for professional use. Mixture basis for the preparation of gluten free pizzas, bread, buns and flat bread. The mixture and the goods made in oven obtained without gluten-free nor contamination are fit for consumption by people who show celiac disease-intolerance to gluten and they have to follow a strict gluten-free diet. The mixture ideal for consumption by not celiac people but they choose a diet feeding which gluten is absent.
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Characteristics	Manufactured by raw materials free of gluten. Quick and easy in its use. Prepared for HIGH-SHELF, DIGESTIBILITY . Recommended for superb food such as <i>pizza, bread and confectionery products</i> . Ideal for processing and for production of “ <i>breadmaking products</i> ” and “ <i>pizzeria</i> ”. Crafting: <i>Italian Breadmaking *Italian products*</i>				
<div> CONTROLS CHEMICAL LABORATORY</div>	<div> GLUTEN (Law Limits)</div>	<div>< 20 p.p.m.</div>	<div> Research (GLIADIN) ELISA Enzyme -Immuno</div>		
	<div> RESIDUAL GLUTEN (Limit of detection)</div>	<div>< 5 p.p.m.</div>			
Warnings	<i>For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.</i>				
Preservation	Storage temperature: store in a cool dry place and not exposed to direct sunlight. Max temperature 24 ° C . Carefully close the packaging after use.				
T.M.C. / Durability	Rif.to: date of packaging	Lot	Process line /gg.		
Code EAN BAG : 8033315654233	Unit	(Bag Weight)	<div> U.C. 11 Lb</div>	<div> U.C. 5.000 g</div>	SINGLE BAGS
Code EAN BOX: 8033315654240					



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TYPE:

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Pag. 2 di 2

La Farina di Napoli

ANALYSIS PRODUCT TEST (investigations std batch / reference)

Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature










CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

MICRONUTRIENTS

Point Parameter	Value/Unit of Measurement (%)		Point Parameter	Value/Unit of Measurement (%)		MINERALS (medium value)		VITAMIN (medium value)	
Proteins p/p (N x 6,25)	0,60	± 0,10	Salt (N _a x 2,5) (g.)	0,05	± 0,05	Calcio	30 mg	Tiamina - B1	0,75 mg
Total Fat p/p of which saturates	0,30 0,10	± 0,20	Umidity p/p	10,90		Fosforo	500 mg	Riboflavina -B2	0,45 mg
						Magnesio	190 mg	Niacina - PP	9,0 mg
Carbohydrates p/p of which sugar	87,90 3,50	± 3,50	Gluten	<5 ppm	(mg/kg)	Ferro	0.7 mg	Vitamin - B6	1,1 mg
Food Fiber p/p	6,20	±1,50							
Total out of 100 g. of finished product		Energy Kcal	357	Energy Value Kjoule		1.516			

MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.		
	Total microbiological Count		UFC /g			< 500.000			HA		
	Total micotic Count <i>Moulds and yeasts</i>		UFC /g			< 1000 <1000			HA		
	Total Coliform		UFC / g (MPN /g)			≤ 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 / 25g	Absent

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council

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. Allergen evidence: ☐ yes ☒ NO

Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)
Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	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.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES
Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES
Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

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

DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE -HACCP_HA (Application Control System HACCP -QMS)

TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT _Analysis HACCP (HA Critical Control Point) -

The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -

The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -

