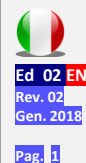




# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

### TIPOLOGY



## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

#### Declaration

Prodotto in **ITALIA**  
**ITALIAN** Product



#### 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*)

#### Prodotto Finito



#### Farina di Grano tenero TYPE "00"

Flour created exclusively for "Fresh - made pasta", "gnocchi" and derivatives.

**Selected extraction** flour to guarantee a **calibrated granulation**.

Particular attention given to **protein quality** in order to guarantee **high water retention**.

Excellent results for **white, consistent** and **polished doughs**.

#### 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:** **260÷280** Elasticity **P/L:** **0,70÷0,80**

LABORATORY  
CHEMICAL  
RHEOLOGY  
(internal Lab)

Farinogramma  
Brabender

Absorption: **57÷59** Stability: **16'÷ 18'** Hagberg index: **20÷40**

Growth: **2'00"÷ 4'00"**

Indice di Hagberg  
Falling Number

Enzymatic activity:  
**320 ÷ 340** Dry gluten (%): **12,00 ÷ 12,50**  
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

| Parameters                              | Unit of measurement (%)                | Parameters                    | Unit of measurement (%) | MINERAL SALT (average values) mg | VITAMINS (average values) mg         |
|-----------------------------------------|----------------------------------------|-------------------------------|-------------------------|----------------------------------|--------------------------------------|
| <b>Proteins</b> p/p (N x 6,25)          | <b>12,25</b> ± 0,50                    | <b>Food Fiber</b> p/p         | <b>2,30</b> ± 0,50      | <b>Calcium</b> 26                | <b>Thiamin</b> (Vit B1) 0,24         |
| <b>Total Fat</b> p/p of which saturates | <b>0,90</b> ± 0,30<br><b>0,20</b> ---  | <b>Salt</b> (Na x 2,5) (g.)   | <b>0,017</b> ± 0,002    | <b>Phosphorus</b> 150            | <b>Riboflavin</b> (Vit B2), 0,05     |
| <b>Carbohydrates</b> p/p of which sugar | <b>72,00</b> ± 3,50<br><b>1,00</b> --- | <b>Ashes</b> p/p - dry matter | <b>0,45</b> ± 0,05      | <b>Potassium</b> 140             | <b>Niacin</b> (Vit PP) Vitamin E 1.4 |

Total out of 100 g. of finished product Kcal **350** Kjoule **1.484**

|                                           |                                     |               |                                         |
|-------------------------------------------|-------------------------------------|---------------|-----------------------------------------|
| ■ 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 (GMO)       |



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La Farina di Napoli



## MICROBIOLOGICAL CHARACTERISTICS

| Parameters                                   | Unit of measurement | Reference value | Q.S. |
|----------------------------------------------|---------------------|-----------------|------|
| Total microbiological Count                  | UFC /g              | < 30.000        | 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<br>▶ Organochlorinated<br>▶ Organophosphorated                                                                       | < 0,02 <i>Inferiore ai Law Limits GM /HPLC /GC</i><br><i>Esito: Non rilevabile strumentalmente</i> | Lead<br>Chromium<br>Cadmium<br>Mercury  | < 0,02<br>< 0,02<br>< 0,01<br>< 0,01 | DNA<br>Mais<br>transgenic | Methodology- PCR (45cid)<br>Negative No presence |
| MICOTOXINE                                                                                                                                 | Caputo std µg / Kg                                                                                 | MICOTOXINE                              | Caputo std µg / Kg                   |                           |                                                  |
| ⇒ 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 | < 4 / < 2<br>< 750                                                                                 | Ochratoxin A - OTA<br>Zearalenone - ZEA | < 0,5<br>< 10                        |                           |                                                  |

## ALLERGOLOGICAL PROPERTIES

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

| ALLERGENS <i>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.</i>                                                                                                                                                                                                                                                                          | Cross-contamination raw material | Unintentional presence in the ended product (Carry-over) | In Facility |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|----------------------------------------------------------|-------------|
| Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO                                                                                                                                                                                                                                                                                                                       |                                  |                                                          |             |
| ▶ 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 <sub>2</sub> .                                                                                                                                                                                                                                                                                     | 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 / ANALYSIS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

- REPORT / ANALYSIS 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

