



SPECIFICATIONS OF FOODSTUFF
HIGH QUALITY TENDER WHEAT FLOUR
 TIPOLOGY

Ed 02 EN
 Rev. 04
 Gen. 2021
 Pag. 1

La Farina di Napoli

Pasta fresca e gnocchi

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.	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>)



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
	Umidity 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 <input checked="" type="checkbox"/> U.C. 1 Kg ÷ 2,2 Lb	

RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	Alveogramma <i>Chopin</i>	Bread making index W: 260÷280	Elasticity P/L: 0,70÷0,80
	Farinogramma <i>Brabender</i>	Absorption: 57÷59 Growth: 2'00"÷ 4'00"	Stability: 16'÷ 18' Hagberg index: 20÷40
	Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 320 ÷ 340	Wet gluten (%): ≥ 36 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 (average values) mg/100g					
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT		VITAMINS	
Proteins p/p (N x 6,25)	12,5	± 0,50	Food Fiber p/p	2	± 0,50	Calcium	28	Thiamin (Vit B1)	0,24
Total Fat p/p of which saturates	1 0,1	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,017	± 0,002	Phosphorus	160	Riboflavin (Vit B2),	0,05
Carbohydrates p/p of which sugar	72 1	± 3,50 ---	Ashes p/p – dry matter	0,45	± 0,05	Potassium	140	Niacin (Vit PP) Vitamin E	1.4
Total out of 100 g. of finished product		Kcal	351	Kjoule	1.490				

BIOLOGICAL CHARACTERISTICS - FILTH TEST	Value biological of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL CHARACTERISTICS	Endogenous Microflore 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	< 40.000	HA - PRP
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <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 spp.</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 ↳ <i>Insecticides/Acaricides</i> ↳ <i>Fungicides</i>	Lower than legal limits GC-MS e/o LC-MS/MS	↳ <i>Glyphosate</i>	Lower than legal limits	↓ <i>Lead</i> ↓ <i>Chromium</i> ↓ <i>Cadmium</i> ↓ <i>Mercury</i>	< 0,02 < 0,02 < 0,01 < 0,01
MICOTOXINE	Caputo std µg/Kg	MICOTOXINE	Caputo std µg/Kg	OGM ↓ <i>DNA</i>	Caputo std µg/Kg Control Promoters 35S-NOS-FMV-Negative
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deoxynivalenolo- DON ⇒ Fumonisine	< 4 / < 2 < 750 < 200	↓ <i>Ochratoxin A - OTA</i> ↓ <i>Zearalenone - ZEA</i>	< 0,5 < 10	QUALITATIVE GMO-EXTENDED SCREENING RESEARCH	

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 - 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. 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 (<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
↳ 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	☒ NO	☒ NO	☒ 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 ₂ .	☒ 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

Genus Group Quality Management, Development & Innovation

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
 Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

