




SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR


TIPOLOGY

“00” PIZZERIA 


Ed 01-EN
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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product 	Wheat Flour Rif. Law DPR 09/02/2001, n. 187 Law 04/07/67 n.580 Reg. (UE) N. 97/2010; Disciplinary M ipaf_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**   

It is produced by the selection of the best grains, to respond to the traditional *Neapolitan pizza* and the demanding technical *Pizzaioli*. Gluten high quality and elasticity for bodies with good grip, soft and extensible. Furthermore, its qualitative properties of the finished products give a unique flavor and typical.

Product Certified by **DNV ITALY - TECHNICAL FILE** Product. Type: "*Soft wheat flour type 00 Pizzeria*" **Standard UNI 10791:1998**

Ideal for processing and realization of the "*Pizza Napoletana STG*" Disciplinary Mipaf_24.05.04.

Product conforms to the type of flour: "Wheat flour type 00" provided by the production **NEAPOLITAN TSG COUNCIL REGULATION (EU) No 97/2010 EU COMMISSION of 4 February 2010 -Register of Traditional Specialties Guaranteed.**

Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) optimum: 20÷24 °C 68÷76 °F
T.M.C.	Rif.to: Date of packing sacks Lot Process line /gg. date/day (9 months) Unità <input type="checkbox"/> U.C. 25 Kg.

RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	<input type="checkbox"/> Alveogramma <i>Chopin</i>	Bread making index W: 260÷290	Elasticity P/L: 0,50÷0,60
	<input type="checkbox"/> Farinogramma <i>Brabender</i>	Absorption: 55÷57 Growth: 1'50"÷2' 00"	Stability: 8' ÷ 10' Elasticity: 16 ÷ 18 Value Index: 54 - 56
	<input type="checkbox"/> Indice di Hagberg <i>Falling Number</i>	Enzymatic Activity: 340 ÷ 360	Dry Gluten (%): 11,50 / 12,50 Parameters STD PROCESS 10 ≤ % ≤ 13

ANALYSIS PRODUCT TEST (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES (average values : 100 gr. of finished product)				MICRO NUTRIENT	
Point Parameter	Unit of Measurement (%)	Point Parameter	Unit of Measurement (%)	MINERALS (averages values)	VITAMIN (averages values)
Protein p/p (N x 6,25)	12,50 ± 0,50	Humidity p/p	14,00 ± 0,50	Calcium	Thiamine (Vit B1)
Lipids p/p	1,00 ± 0,30	Ashes p/p –dry matter	0,50 ± 0,05	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	72,00 ± 3,50			Magnesium	Niacin (Vit PP)
Food Fibre p/p	3,00 ± 0,50			Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	353,00	Kjoule	1.527,50

<ul style="list-style-type: none"> BIOLOGICAL PROPERTIES - FILTH TEST 	<ul style="list-style-type: none"> ▶ <i>Biological value of Filth test</i> 	Regular - STD	Parameter < <i>Below the limit of the Law</i>
<ul style="list-style-type: none"> MICROBIOLOGICAL PROPERTIES 	<ul style="list-style-type: none"> ▶ <i>Microflora endogenous and exogenous</i> 	High Quality	Parameter < <i>Below the limit of the Law</i>
<ul style="list-style-type: none"> RESIDUES AND MICROPARTICLES 	<ul style="list-style-type: none"> ▶ <i>Normative reference values</i> 	Absent	Parameter < <i>Below the limit of the Law</i>
<ul style="list-style-type: none"> OGM - Genetically Modified Organisms 	<ul style="list-style-type: none"> ▶ <i>Normative reference values</i> 	Absent	Parameter Absent / Ogm free



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BACTERIOLOGICAL FEATURES

Point Parameter	Value /Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC /g	< 25.000	HA
Total Mycotic 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>
		Absent	<i>Staphylococcus aureus</i>
			Absent

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 - Legge n. 88 del 7 Luglio 2009</i>	In Product	In Facility
Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> SI <input type="checkbox"/> NO	<input checked="" type="checkbox"/> SI <input type="checkbox"/> NO
Crustaceans and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Eggs and egg products	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Fish and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Peanuts and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Milk and milk products including lactose	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Nuts: almonds (<i>Amygdalus communis L.</i>), hazelnut (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan [<i>Carya illinoensis (Wangenh.) K. Koch</i>], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof.	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Celery and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Mustard and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Sesame seeds and products derived	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Lupin and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
Molluscs and products thereof	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO
OTHER POTENTIAL ALLERGEN		
Benzoic acid (E210) , Sorbic acid (E200, E202, E203)	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO	<input type="checkbox"/> SI <input checked="" type="checkbox"/> NO

GOVERNING LAW

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- Lex n. 88 7 July 2009, "Comunitaria 2008"**
- 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 CONTROLS - PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION

DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT – STD min. on demand: HA
 TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ **Analysis HACCP (HA Critical Control Point)**
 The regulations – D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -
 The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -



AZIENDA CON SISTEMA DI GESTIONE
 PER LA QUALITÀ CERTIFICATO DA DNV
 = UNI EN ISO 9001:2008 =