



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

“00” RINFORZATO ROSSO

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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration



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 (*triticum aestivum*)

Finished product



Tender Wheat Flour

It is obtained from a mixture of grains and grains North American national. Balanced is the ratio of extensibility, strength and elasticity. **High protein** and **high water absorption** during kneading dough to make this product suitable for long rising and excellent performance at a pizzeria and bakery.

Used to obtain mixtures with a soft texture, soft and high nutritional value.

Ideal for processing (soft) and for production of "breadmaking products" and "pizza." Crafting: * Italian Breadmaking * Italian products *

Ideal for processing and production of "Pasta" with drawing / extrusion. Crafting: Italian Pasta, Italian Pizza * Italian products sheet *

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 U.C. 25 Kg.

RHEOLOGICAL PROPERTIES



CONTROLS

Alveogramma
Chopin

Bread making index **W**: 300÷330

Elasticity **P/L**: 0,50÷0,60

LABORATORY
CHEMICAL
RHEOLOGY
(Internal Lab)

Farinogramma
Brabender

Absorption: 55÷57

Stability: 12' ÷ 14'

Hagberg Index: 30÷60

Growth: 2'00" ÷ 3' 00"

Elasticity: 16 ÷ 18

Value Index: 56 - 60

Indice di Hagberg
Falling Number

Enzymatic Activity:
340 ÷ 360

Dry Gluten (%): 12,0 ÷ 13,0

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)	13,00 ± 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	70,00 ± 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 347,00

Kjoule 1.502,00

BIOLOGICAL PROPERTIES - FILTH TEST

Biological value of Filth test

Regular - STD

Parameter < Below the limit of the Law

MICROBIOLOGICAL PROPERTIES

Microflora endogenous and exogenous

High Quality

Parameter < Below the limit of the Law

RESIDUES AND MICROPARTICLES

Normative reference values

Absent

Parameter < Below the limit of the Law

OGM - Genetically Modified Organisms

Normative reference values

Absent

Parameter Absent / Ogm free (GMO)



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BACTERIOLOGICAL FEATURES

Point Parameter	Value /Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC /g	< 30.000	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>	UFC/g	Absent	
<i>Staphylococcus aureus</i>	UFC/g	Absent	

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 Mandatory declaration of Allergenic Ingredients	In Product	In Facility
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>		
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	© - Genus Group Quality Management, Development & Innovation
<p> Lex n. 88 7 July 2009, "Comunitaria 2008"</p> <p> 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.</p> <p> 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.</p> <p> 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.</p>	

PROCESS CONTROLS -PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION	
<p> DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT – STD min. on demand: HA</p> <p> TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (HA Critical Control Point) -</p> <p> The regulations – D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -</p> <p> The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -</p>	<div style="font-size: x-small; text-align: center; margin-top: 5px;"> AZIENDA CON SISTEMA DI GESTIONE PER LA QUALITÀ CERTIFICATO DA DNV = UNI EN ISO 9001:2008 = </div>