



**SPECIFICATIONS OF FOODSTUFF**  
**HIGH QUALITY TENDER WHEAT FLOUR**  
 TIPOLOGY



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 Rev. 04  
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 Pag. 1

*Pasta fresca e gnöcchi*

**SPECIFICATIONS OF FOODSTUFF**

**GENERAL DATA**

<b>Declaration</b> Wheat flour is the product obtained by grinding and consequent sifting of soft wheat freed from foreign substances and impurities.	<b>Wheat Flour</b> 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	<b>Packaging</b> Sacks : multicoupled cellulose according to of the enforced alimentary norm Europallet -
		<b>First Matter</b> 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**.

<b>Food preservation</b>	<b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sun light) optimum: 20÷24 °C 68÷76 °F
	<b>Umidity p/p</b> MAXIMUM <b>15,50 %</b>
<b>T.M.C./Shelf life</b>	Rif.to: date of packing sacks   Lot   Process line /gg. Date/day   <b>12 months</b>   Unit   U.C.   <b>5 Kg ÷ 11 Lb</b>

**RHEOLOGICAL PROPERTIES**

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

<b>BIOLOGICAL CHARACTERISTICS - FILTH TEST</b>	Value biological of Filth test	Regular - STD	Parameter < Below the limit of the Law
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Endogenous Microflora and esogene	High Quality	Parameter < Below the limit of the Law
<b>CHEMICAL-PHYSICS CHARACTERISTICS</b>	Normative values of reference	High Quality	Parameter < Below the limit of the Law
<b>RESIDUES AND MICRO-PARTICLES</b>	Normative values of reference	Absent	Parameter < Below the limit of the Law
<b>OGM - Genetically Modified Organisms</b>	Normative values of reference	Absent	Parameter <b>Absent / Ogm free</b>



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

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La Farina di Napoli

# Pasta fresca e gnòcchi

## 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 <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub> ⇒ 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
↳ <b>Cereals</b> containing gluten and products (wheat flour)	☒ YES	☒ YES	☒ YES	↳ <b>Nuts:</b> 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
↳ <b>Crustaceans</b> and products thereof	☒ NO	☒ NO	☒ NO	↳ <b>Celery</b> and products thereof	☒ NO	☒ NO	☒ NO
↳ <b>Eggs</b> and egg products	☒ NO	☒ NO	☒ NO	↳ <b>Mustard</b> and products thereof	☒ NO	☒ NO	☒ NO
↳ <b>Fish</b> and products thereof	☒ NO	☒ NO	☒ NO	↳ <b>Sesame seeds</b> and products derived	☒ NO	☒ NO	☒ NO
↳ <b>Peanuts</b> and products thereof	☒ NO	☒ NO	☒ NO	↳ <b>Sulphur</b> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .	☒ NO	☒ NO	☒ NO
↳ <b>Soybeans</b> and products thereof	☒ YES	☒ YES	☒ NO	↳ <b>Lupin</b> and products thereof	☒ NO	☒ NO	☒ NO
↳ <b>Milk</b> and milk products including lactose	☒ NO	☒ NO	☒ NO	↳ <b>Molluscs</b> and products thereof	☒ NO	☒ NO	☒ NO

### GOVERNING LAW

Genus Group Quality Management, Development & Innovation

<b>Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL</b>	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.
<b>D.Lgs. 27-9-2007 n. 178</b>	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.
<b>D.Lgs. 8-2-2006 n. 114</b>	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
<b>Dir. 10-11-2003 n. 2003/89/CE</b>	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.

