



SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET

HIGH QUALITY MIXTURE

TYPE:



5 Kg



Ed 02 EN
DUO 5KG ST
Rev. 06
MAR 2019

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La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

AUTHORIZATION HEALTH MINISTRY OF 02 OCTOBER 2014 N. N. DGISAN 037445-P-02/10/2014

GENERAL DATA

Product Prodotto in ITALIA Made in ITALY	Semi-finished bakery products with Commodities Gluten Free	Primary Packaging Printed thermo-welded bag suitable for food use in compliance with Reg. 1935/2004 and Reg. CE n. 2023/2006. Type: (BOPP COEX 30 my+PE 60 my)
Declaration/ Ref. to Law	D.Lgs. n.111 /1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 DM 27/02/96 n°209; D.P.R. 30/11/1998 n. 502 - D.Lgs. 27/01/92 n°109; D.Lgs. 8-2-2006 n. 114 D.Lgs. 27-9-2007 n. 178	Secondary packaging Cardboard-cellulose poly-laminated-plywood. ITEM FOR BOX BOX MEASURE n. 01 x BOX 330x 200 x 185 mm
GMO 	Product conformity OGM FREE NO - Genetically Modified Organisms Reg. CE 1829 /2003 Reg. CE 1830/2003 s.m.i.	PALLET COMPOSITION Bench 18 BOX x 9 LAYERS 100/120 cm
Gluten 	Product Conforms accordance with the procedure laid down in Article 7 of D.Lgs. 27.01.1992, n.111. GLUTEN FREE Product conforms Reg. CE 609/2013–UE 828/2014 (gluten <20ppm)	Authorization Health Ministry: 02 October 2014 n. DGISAN 037445-P-02/10/2014 Ministry of Health authorization for the production of gluten-free foods
Ingredients	<i>Gluten free wheat starch, dextrose, maize starch, buckwheat flour, rice starch, psyllium seed fibre. thickener: guar, flavouring.</i>	
Appearance / Color	Fine powdery / White	Flavour Starchy, neutral
Smell	Pleasant, typical of natural flour, no foreign odors.	Tipology Gluten free

Product/Brand



Made in **ITALY**

FINISHED FOR BAKERY WITH GLUTEN-FREE MATERIALS

Semi-milled flour for professional use. Mixture basis for the preparation of gluten free pizzas, bread, buns and flat bread.

The mixture and the goods made in oven obtained without gluten-free nor contamination are fit for consumption by people who show **celiac disease-intolerance to gluten** and they have to follow a **strict gluten-free** diet.

The mixture ideal for consumption by not celiac people but they choose a diet feeding which gluten is absent.

Characteristics

Manufactured by raw materials free of gluten. Quick and easy in its use.

Prepared for **HIGH-SHELF, DIGESTIBILITY**.

Recommended for superb food such as *pizza, bread and confectionery products*.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: *Italian Breadmaking "Italian products"*

CONTROLS CHEMICAL LABORATORY

GLUTEN (Law Limits)	< 20 p.p.m.	Research (GLIADIN) ELISA <i>Enzyme -Immuno</i>
RESIDUAL GLUTEN (Limit of detection)	< 5 p.p.m.	

Warnings

For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.

Preservation

Storage temperature: The product can be stored for 18 months (at closed package), if stored in a cool dry place and not exposed to direct sunlight. Max temperature **24 ° C**. Carefully close the packaging after use.

T.M.C. / Durability

Rif.to: **date of packaging** Lot Process line /gg. **(18 Months)** **Shelf Life**

Code EAN BAG : 8033315654233	Unit	(Bag Weight)	U.C. 11 Lb	U.C. 5.000 g	SINGLE BAGS
Code EAN BOX: 8033315654240					



SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET

HIGH QUALITY MIXTURE

TYPE:

Fioreglut
Farina senza glutine

5 Kg



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La Farina di Napoli

ANALYSIS PRODUCT TEST (investigations std batch / reference)

Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

MICRONUTRIENTS

Point Parameter	Value/Unit of Measurement (%)	Point Parameter	Value/Unit of Measurement (%)	MINERALS (medium value)	VITAMIN (medium value)
Proteins p/p (N x 6,25)	0,60 ± 0,10	Salt (N_s x 2,5) (g)	0,05 ± 0,05	<i>Calcio</i> 30 mg	<i>Tiamina - B1</i> 0,75 mg
Total Fat p/p of which saturates	0,30 0,10 ± 0,20	Umidità p/p	10,90	<i>Fosforo</i> 500 mg	<i>Riboflavina - B2</i> 0,45 mg
Carbohydrates p/p of which sugar	87,90 3,50 ± 3,50	Gluten	<5 ppm (mg/kg)	<i>Magnesio</i> 190 mg	<i>Niacina - PP</i> 9,0 mg
Food Fiber p/p	6,20 ±1,50			<i>Ferro</i> 0,7 mg	<i>Vitamin - B6</i> 1,1 mg
Total out of 100 g. of finished product				Energy Kcal 357	Energy Value Kjoule 1.516

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 500.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <1000	HA
Total Coliform	UFC / g (MPN /g)	≤ 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 /25g	Absent	

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 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. Allergen evidence: yes NO

Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)
▶ Cereals containing gluten and products thereof (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> 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.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES
▶ Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	▶ Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES
▶ Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Soybeans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	▶ Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	▶ Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

PROCESS CONTROLS / MIXTURE - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCTION

- DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE -HACCP_HA (Application Control System HACCP-QMS)
- TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ **Analysis HACCP** (HA Critical Control Point) -
- The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -
- The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -

