



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



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La Farina di Napoli

Manitoba Oro Farina forte

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 (*Triticum aestivum*)

Finished product



Wheat Flour _ TYPE "0"

It is produced by the selection of the **Best High Protein Wheat Varieties** on the market.
Excellent in baking yeast for a long time to rise

High protein and high yield give the dough a **high elasticity and extensibility** for the production of fine pastry.

Ideal for leavened products in general in the field of **pastry** or as "**cutting flour**" to reinforce other products of the **Antimo Caputo** line.

Food preservation



Temperature storage (cool, dry, ventilated and not exposed to direct sun light)

optimum: **20÷24 °C** 68÷76 °F



Umidità 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

☒ U.C.

1 Kg ÷ 2,2 Lb

PROPRIETÀ REOLOGICHE



CONTROLS

Alveogramma
Chopin

Bread making index **W**: **360÷380**

Elasticity **P/L**: **0,45÷0,55**

LABORATORY
CHEMICAL
RHEOLOGY
(Internal Lab)

Farinogramma
Brabender

Absorption: **61÷63**

Stability: **16' ÷ 20'**

Hagberg index: **10÷40**

Growth: **4'00" ÷ 6' 00"**

Indice di Hagberg
Falling Number

Enzymatic activity:
340 ÷ 360

Wet gluten (%): **≥ 45**

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)	14 ± 0,50	Food Fiber p/p	3,0 ± 0,50	Calcium 22	Thiamin (Vit B1) 0,30
Total Fat p/p of which saturates	1,5 0,1 ± 0,30 ---	Salt (Na x 2,5) (g.)	0,016 ± 0,002	Phosphorus 180	Riboflavin (Vit B2), 0,06
Carbohydrates p/p of which sugar	69 1 ± 3,50 ---	Ashes p/p – dry matter	0,60 ± 0,05	Potassium 160	Niacin (Vit PP) 1,5 Vitamin E tr
Total out of 100 g. of finished product		Kcal	350	Kjoule	1.482

BIOLOGICAL CHARACTERISTICS - FILTH TEST	Value biological of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL CHARACTERISTICS	Endogenous Microflora 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

MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.
Total microbiological Count			UFC /g			< 50.000			HA - PRP
Total micotic Count <i>Moulds and yeasts</i>			UFC /g			< 2000 < 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</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	▶ Insecticides/Acaricides ▶ Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS	▶ Glyphosate	Lower than legal limits	⚠ Lead ⚠ Chromium	⚠ Cadmium ⚠ Mercury	< 0,02 < 0,02	< 0,01 < 0,01
MICOTOXINE		Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology	Caputo std µg / Kg	
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo- <u>DON</u> ⇒ Fumonisine		< 4 / < 2 < 750 < 200	⚠ Ochratoxin A - <u>OTA</u> ⚠ Zearalenone - <u>ZEA</u>	< 0,5 < 10	⚠ DNA	QUALITATIVE GMO- EXTENDED SCREENING RESEARCH	Control Promoters 35S-NOS- FMV- Negative	

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 – Code of practice on food allergen management for food business operators CXC 80-2020 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	☒ YES	☒ YES	☒ 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

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 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.	
 Commission Regulation (UE) 2021/382 of 3 march 2021	Amending the Annexes to Regulation (EC) No 853/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture	
 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 PRODUC

 REPORT / ANALISYS ON END PRODUCT _Analisis HACCP_	    
 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.	