SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

'00' Americana

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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 *(triticum aestivum)*

Tender Wheat Flour

Milled down from a blend of multiple wheat varieties selected on the Italian and European market.

Result of a very slow and gentle milling process in favour of protein and starch molecoles integrity.

Particular attention is given to Proteins quality selection in order to guarantee a steady balance between gluten energy and gluten extensibility.

The well distributed starch particle size goes in favour of high dough hydration and water retention.

Highly recommended and specifically designed for American Pizza and colorful crusts.

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 (12 months)	Unità	U.C. **25 Kg.**

RHEOLOGYCAL PROPERTIES

CONTROLS	Alveogramma *Chopin*	Bread making index **W: 360÷380**		Elasticity **P/L: 0,45÷0,50**
LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	Farinogramma *Brabender*	Absorption: **60÷62**	Stability: **14'÷ 18'**	Hagberg Index: **30÷60**
		Growth: **3'÷5'**	Elasticity: **18 ÷ 20**	Value Index: **55 - 60**
	Indice di Hagberg *Falling Number*	Enzymatic Activity: **250 ÷ 300**	Dry Gluten (%): **14,0 / 14,50** Parameters STD PROCESS **13 ≤ % ≤ 15**	

CO-ADJUVANTS : MALT ADDITION

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)	**14,25**	± 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*	**0,55**	± 0,05	*Phosphorus*	*Riboflavin (Vit B2)*
Carbohydrates p/p	**68,00**	± 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*	**361,80**	*Kjoule*	**1.558,85**			

▪ 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

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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 *Moulds and yeats*	UFC /g	< 1000 <100	HA
Total Ccliform	UFC / g (MPN /g)	≤ 10 ≤ 100	HA

Escherichia coli	UFC /g	< 10	*Clostridium spp.*	UFC /g	Absent	*Staphylococcus aureus*	UFC /g	Absent

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 — **Mandatory declaration of Allergenic Ingredients**

ALLERGENS *Dir. 2003/89 - D. Lgs. n. 114/06 – D.Lgs. 27-9-2007 n. 178 - Legge n. 88 del 7 Luglio 2009*	In Product	In Facility
Cereals containing gluten and products (wheat flour)	☒ SI ☐ NO	☒ SI ☐ NO
Crustaceans and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Eggs and egg products	☐ SI ☒ NO	☐ SI ☒ NO
Fish and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Peanuts and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Soybeans and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Milk and milk products including lactose	☐ SI ☒ NO	☐ SI ☒ NO
Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan [Carya illinoiesis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	☐ SI ☒ NO	☐ SI ☒ NO
Celery and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Mustard and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Sesame seeds and products derived	☐ SI ☒ NO	☐ SI ☒ NO
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO_2.	☐ SI ☒ NO	☐ SI ☒ NO
Lupin and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
Molluscs and products thereof	☐ SI ☒ NO	☐ SI ☒ NO
OTHER POTENTIAL **ALLERGEN**		
Benzoic acid (E210) , Sorbic acid (E200, E202, E203)	☐ SI ☒ NO	☐ SI ☒ 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 =