



SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET

HIGH QUALITY MIXTURE

TYPE:

FioreGlut



Ed 02 EN
DUO 1KG ST
Rev. 05
Gen 2018

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La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

AUTHORIZATION HEALTH MINISTRY OF 10 MARCH 2010 N. DGSAN IV I.5.I.H.3./2010/689

GENERAL DATA

Product  Prodotto in ITALIA ITALIAN Product	Semi-finished bakery products with Commodities Gluten Free	Packaging	Sealed bags suitable for food printed Type: (PLP acc.COEX 25µ+PE+LD white 50 µ)
Declaration/ Ref. to Law	 Reg. CE 41/2009 - 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	 Reg CE n°1935/2004 Reg. CE n°2023/2006	Secondary packaging: cardboard-cellulose poly-laminated-plywood.
GMO 	Product conformity OGM FREE NO - Genetically Modified Organisms  Reg. CE 1829 /2003  Reg. CE 1830/2003 s.m.i.		Bags/carton n. 12 items of 1 kg Size carton 390x264x300 mm Weight carton 28.11 Lb Cartons/bench n. 54 (9 plan x n.6) 1521 Lb Bench 80x120 (55.11 Lb)
Gluten	Product Conforms accordance with the procedure laid down in Article 7 of D.Lgs 27.01.1992, n.111 and Reg. CE 41/2009 GLUTEN FREE Product conforms Reg. CE 609/2013-UE 828/2014 (gluten <20ppm)	Authorization Health Ministry:	10 March 2010 n. DGSAN IV I.5.i.h.3./2010/689 Ministry of Health authorization for the production of gluten-free foods

Ingredients	Wheat Starch without gluten, Dextrose, Corn Starch, Buckwheat Flour, Rice Starch, Vegetable Fibre, thickener: guar, flavouring.		
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.
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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 <i>pizza, bread and confectionery products</i> . Ideal for processing and for production of “ <i>breadmaking products</i> ” and “ <i>pizzeria</i> ”. Crafting: <i>Italian Breadmaking</i> <i>*Italian products*</i>				
Allergens	May contain: MILK and SESAME	Gluten	< 20 p.p.m. < 20 mg/Kg as it is	Additives	No presence
 CONTROLS CHEMICAL LABORATORY	 GLUTEN (Law Limits)	< 20 p.p.m.	 Research (GLIADIN) ELISA		Enzyme -Immuno
	 RESIDUAL GLUTEN	< 1 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	Unit	(Bag Weight)	 U.C. 1 Kg	Codice EAN: 8033315651966	SINGLE BAGS 130x75x235 mm
		(Package Weight)	 U.C. 12 Kg	Codice EAN: 8033315652161	CARTON (12 SINGLE BAGS) N. 12 ITEMS OF 1 KG

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)	1,50	± 0,50	Salt (Na x 2,5) (g.)	0,25	± 0,01	Calcio	60 mg	Tiamina - B1	0,75 mg
Total Fat p/p of which saturates	0,70 0,40	± 0,30	Umidity p/p	10,50	± 0,50	Fosforo	500 mg	Riboflavina -B2	0,45 mg
						Magnesio	190 mg	Niacina - PP	9,0 mg
Carbohydrates p/p of which sugar	84,40 7,0	± 3,50	Gluten	<20 ppm	(mg/kg)	Ferro	0.7 mg	Vitamin - B6	1,1 mg
Food Fiber p/p	4,20	±1,50				Ferro	0.7 mg	Vitamin - B6	1,1 mg
Total out of 100 g. of finished product		Energy Kcal	357	Energy Value Kjoule		1.513			

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 500.000	HA
Total micotic Count Moulds and yeasts	UFC /g	< 1000 <1000	HA
Total Coliform	UFC / g (MPN /g)	≤ 100	HA
Escherichia coli	UFC /g	< 10	Absent
Clostridium spp.	UFC /g	< 10	Absent
Bacillus cereus	UFC /g	< 10	Absent
Bacillus spp.	UFC /g	< 10	Absent
Staphylococcus aureus c.p.	UFC /g	< 10	Absent
Salmonella spp.	UFC / 25g	Absent	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 - Law 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)	☒ NO	☒ NO	☒ NO	▶ Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	☒ NO	☒ NO	☒ YES
▶ Crustaceans and products thereof	☒ NO	☒ NO	☒ NO	▶ Celery and products thereof	☒ NO	☒ NO	☒ NO
▶ Eggs and egg products	☒ NO	☒ NO	☒ YES	▶ Mustard and products thereof	☒ NO	☒ NO	☒ NO
▶ Fish and products thereof	☒ NO	☒ NO	☒ NO	▶ Sesame seeds and products derived	☒ NO	☒ YES	☒ YES
▶ 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	☒ NO	☒ YES	☒ YES	▶ Lupin and products thereof	☒ NO	☒ NO	☒ NO
▶ Milk and milk products including lactose	☒ NO	☒ YES	☒ YES	▶ Molluscs and products thereof	☒ NO	☒ NO	☒ 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 -

