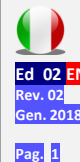




SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Pasta fresca e gnocchi

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product	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 (<i>Triticum aestivum</i>)

Finished product 	Tender Wheat flour TYPE "00"
	Flour created exclusively for "Fresh – made pasta", "gnocchi" and derivatives. Appropriately entracte in favour of a ad calibrated granulation. Particular attention given to protein quality in order to guarantee high water retention. Excellent results for white, consistent and polished doughs.

Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: 20÷24 °C 68÷76 °F
	Umidity 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. ÷ 5 Kg. 2,20 Lb ÷ 11,02 Lb

RHEOLOGICAL PROPERTIES

CONTROLS LABORATORY CHEMICAL RHEOLOGY (internal Lab)	Alveogramma Chopin	Bread making index W: 260÷280	Elasticity P/L: 0,70÷0,80
	Farinogramma Brabender	Absorption: 57÷59 Growth: 2'00"÷ 4'00"	Stability: 16'÷ 18' Hagberg index: 20÷40
	Indice di Hagberg Falling Number	Enzymatic activity: 320 ÷ 340	Dry gluten (%): 12,00 ÷ 12,50 Parameters STD PROCESS >12%

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product)						MICRO NUTRIENT		
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values) mg		VITAMINS (average values) mg
Proteins p/p (N x 6,25)	12,25	± 0,50	Food Fiber p/p	2,30	± 0,50	Calcium	24	Thiamin (Vit B1) 0,28
Total Fat p/p of which saturates	0,90 0,20	± 0,30 ---	Salt (Na x 2,5) (g.)	0,017	± 0,002	Phosphorus	155	Riboflavin (Vit B2), 0,05
Carbohydrates p/p of which sugar	72,00 1,00	± 3,50 ---	Ashes p/p – dry matter	0,45	± 0,05	Potassium	140	Niacin (Vit PP) Vitamin E 1.4
Total out of 100 g. of finished product						Kcal	350	Kjoule 1.484

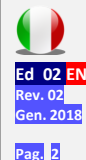
BIOLOGICAL CHARACTERISTICS - FILTH TEST	Value biological of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL CHARACTERISTICS	Endogenous Microflora and esogene	High Quality	Parameter < Below the limit of the Law
CHEMICAL-PHYSICS CHARACTERISTICS	Normative values of reference	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



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MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.		
	Total microbiological Count		UFC /g			< 30.000			HA		
	Total micotic Count <i>Moulds and yeasts</i>		UFC /g			< 1000 <100			HA		
	Total coliform		UFC / g (MPN /g)			≤ 10 ≤ 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/g	Absent

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg /Kg	HEAVY METALS	Caputo std mg /Kg	OGM	Caputo std
▶ Anti parasiticidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 <i>Inferiore ai Law Limits GM /HPLC /GC</i> <i>Esito: Non rilevabile strumentalmente</i>	Lead Chromium	Cadmium Mercury	< 0,02 < 0,02	DNA Mais transgenic Methodology: PCR (45cicli) Negative No presence
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deoxynivalenolo - DON	< 4 / < 2 < 750	Ochratoxin A - OTA Zearalenone - ZEA	< 0,5 < 10		

ALLERGOLOGICAL PROPERTIES

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

ALLERGENS <i>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.</i>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
<i>Evidence allergene: ☐ yes ☐ NO</i>			
▶ Cereals containing gluten and products (wheat flour)	YES	YES	YES
▶ Crustaceans and products thereof	NO	NO	NO
▶ Eggs and egg products	NO	NO	NO
▶ Fish and products thereof	NO	NO	NO
▶ Peanuts and products thereof	NO	NO	NO
▶ Soybeans and products thereof	YES	YES	NO
▶ Milk and milk products including lactose	NO	NO	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.	NO	NO	NO
▶ Celery and products thereof	NO	NO	NO
▶ Mustard and products thereof	NO	NO	NO
▶ Sesame seeds and products derived	NO	NO	NO
▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	NO	NO	NO
▶ Lupin and products thereof	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.
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 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

