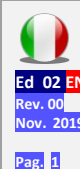




SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDERWHEAT FLOUR

TIPOLOGY



SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product 	Tender 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>)

Prodotto Finito

Tender Wheat Flour Type "0"

NUVOLA COMES OUT FROM THE **MOLINO CAPUTO'S RESEARCH AND DEVELOPMENT** DEPARTMENT FOR THOSE WHO WANT TO ACHIEVE **HIGH FRAGRANCE** AND **WIDE ALVEO STRUCTURE**.

RAW MATERIAL IS SELECTED ACCURATELY IN ORDER TO ENSURE **HIGH VOLUME** AND **SOFTNESS**, DUE TO THE HIGH FERMENTATION CAPACITY NATURALLY PRESENT IN THE GRAINS

NUVOLA IS **100% NATURAL**, FREE FROM ADDITIVES OR PRESERVATIVES.

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. ÷ 2,2 Lb

RHEOLOGICAL PROPERTIES

	Alveogramma Chopin	Bread making index W: 270÷290	Elasticity P/L: 0,50÷0,60	
	Farinogramma Brabender	Absorption: 60÷62 Growth: 2'50"÷ 3'00"	Stability: 8'÷ 10'	Hagberg index: 40÷60
	Indice di Hagberg Falling Number	Enzymatic activity: 240 ÷ 260	Dry gluten (%): 12,00 ÷ 12,50 Parameters STD PROCESS >12%	

ANALYSIS OF PRODUCT (in ve s tig atio ns s td b a tch/r efer enc e)

CH EM I CAL -P HY SI CS A ND NUTRITIO NAL C HARACT ERIS TICS (average values: 100 g. of finished product)						MI CRO NUTR IE NT		
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values) mg		VITAMINS (average values) mg
Proteins p/p (N x 6,25)	12,50	± 0,50	Food Fiber p/p	3,00	± 0,50	Calcium	24	Thiamin (Vit B1) 0,28
Total Fat p/p of which saturates	1,00 0,20	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,006	± 0,002	Phosphorus	155	Riboflavin (Vit B2), 0,05
Carbohydrates p/p of which sugar	71,50 1,10	± 3,50 ---	Ashes p/p – dry matter	0,60	± 0,05	Potassium	145	Niacin (Vit PP) Vitamin E 1.4 tr
Total out of 100 g. of finished product						Kcal	351	Kjoule 1.489

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

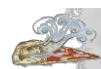


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Nuvola



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La Farina di Napoli

MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.		
	Total microbiological Count		UFC /g			< 25.000			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

<u>RESIDUES</u>	Caputo std mg / Kg	<u>HEAVY METALS</u>	Caputo std mg / Kg	<u>OGM</u>	Caputo std
▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 <i>Inferiore ai Law Limits</i> <i>GM / HPLC / GC</i> <i>Esito: Non rilevabile strumentalmente</i>	⚠ Lead ⚠ Cadmium ⚠ Chromium ⚠ Mercury	< 0,02 < 0,01 < 0,02 < 0,01	⚠ DNA Mais transgenic	Methodology- PCR (45cicli) Negative <u>No presence</u>
<u>MICOTOXINE</u>	Caputo std µg / Kg	<u>MICOTOXINE</u>	Caputo std µg / Kg		
⇒ Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁ ⇒ Deossinivalenolo- DON	< 4 / < 2 < 750	⚠ Ochratoxin A - <u>OTA</u> ⚠ Zearalenone - <u>ZEA</u>	< 0,5 < 10		

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

GOVERNING LAW

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/ ANALYSIS ON RAW MATERIAL/ PROCESS FOOD / LOT END PRODUCT

REPORT / ANALYSIS 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.	 CERTIFICAZIONE DI SISTEMA QUALITÀ ISO 9001	 CERTIFICAZIONE DI SISTEMA QUALITÀ ISO 22000	 Genus SISTEMI QUALITÀ	
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