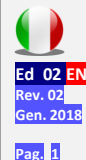




SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Manitoba Oro

Farina forte

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration



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; Disciplinatory 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

It is produced by the selection of the **best grains Manitoba** 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.

The flour "**Manitoba**" can be used either alone for the production of **croissants, panettone, dough** and **mixed** with wheat flour selection of **Antimo Caputo**, for the processing of all those that require a good dough leavening.

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



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

Dry gluten (%): 14,00 ÷ 14,50
Parameters STD PROCESS >12,50%

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)	14,50 ± 0,50	Food Fiber p/p	3,00 ± 0,50	Calcium 22	Thiamin (Vit B1) 0,30
Total Fat p/p of wich saturates	1,00 ± 0,30 0,20 ---	Salt (Na x 2,5) (g.)	0,009 ± 0,002	Phosphorus 180	Riboflavin (Vit B2), 0,06
Carbohydrates p/p of wich sugar	68,00 ± 3,50 1,10 ---	Ashes p/p – dry matter	0,60 ± 0,05	Potassium 160	Niacin (Vit PP) 1,5 Vitamin E
Total out of 100 g. of finished product		Kcal	345	Kjoule	1.464

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 (GMO)



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La Farina di Napoli

Manitoba Oro

Farina forte

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 20.000	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 parasitocidals ▶ Organochlorinated ▶ Organophosphorated	< 0,02 <i>Inferiore ai Law Limits</i> GM / HPLC / GC Esito: Non rilevabile strumentalmente	Lead Chromium	< 0,02 < 0,02	DNA Mais transgenic	Methodology: PCR (45citi) 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 ⇒ Deossinivalenolo - 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 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
▶ 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

NORMATIVA DI RIFERIMENTO TECNICO E SCIENTIFICO

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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 / 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

