



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

“INTEGRALE”

Ed 02 EN
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La Farina di Napoli

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; 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



Whole Wheat Flour Integrale

Produced by following the traditional method of **Whole kernel milling process**.

Genuiness and **food safety** are guaranteed by peeling the outer kernel layer.

High fiber content and high content of Germ ensures a unique **taste** and **aroma** of finished product.

Highly recommended either for genuine dark dough recipes or to blend with other flour from **Antimo Caputo**.

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.
			5 Kg. 11.02 Lb

RHEOLOGICAL PROPERTIES

 CONTROLS LABORATORY CHEMICAL RHEOLOGY (internal Lab)	 Alveogramma  <i>Chopin</i>	Bread making index W : 170÷190		Elasticity P/L : 0,80÷0,90
	 Farinogramma  <i>Brabender</i>	Absorption: 60÷62	Stability: 2' ÷ 4'	Hagberg index: 60÷90
		Growth: 1'30" ÷ 2'00"		
		 Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 300 ÷ 360	

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)	12,50	± 0,50	Food Fiber p/p	8,00	± 0,50	Calcium 28	Thiamin (Vit B1) 0,4
Total Fat p/p of which saturates	2,50 0,20	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,010	± 0,002	Phosphorus 300	Riboflavin (Vit B2), 0,16
Carbohydrates p/p of which sugar	60,00 1,10	± 3,50 ---	Ashes p/p – dry matter	> 1,50	± 0,05	Potassium 337	Niacin (Vit PP) 5 Vitamin E 0,4
Total out of 100 g. of finished product		Kcal	329	Kjoule	1.389		

■ BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ Value biological of Filth test	Regular - STD	Parameter < Below the limits of the Law
■ MICROBIOLOGICAL CHARACTERISTICS	▶ Endogenous Microflora and esogene	High Quality	Parameter < Below the limits of the Law
■ CHEMICAL-PHYSICS CHARACTERISTICS	▶ Normative values of reference	High Quality	Parameter < Below the limits of the Law
■ RESIDUES AND MICRO-PARTICLES	▶ Normative values of reference	Absent	Parameter < Below the limits 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	Assente

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 Cadmium Mercury	< 0,02 < 0,02 < 0,01 < 0,01	DNA Mais transgenic	Methodology: PCR (45cicl) 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 <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
Evidence allergene: ☐ yes ☐ NO			
▶ 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 / 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

