



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

### TIPOLOGY



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Pag. 1

La Farina di Napoli

**Pizzeria** Per impasti tradizionali

## SPECIFICATIONS OF FOODSTUFF

### GENERAL DATA

#### Declaration

Wheat flour» is the product obtained by grinding and consequent sifting of soft wheat freed from foreign substances and impurities.

#### 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

Information on waste collection

#### First Matter

#### Sacks : multicoupled cellulose

according to of the enforced alimentary norm Europallet –

PAP 22: Paper collection

Tender Wheat (*Triticum aestivum*)

#### Finished product



#### Tender Wheat Flour Tipo “00”

It is produced by the selection of the best grains, to respond to the traditional **Neapolitan pizza** and the demanding technical **pizzaiuoli**. Gluten high quality and elasticità for bodies with good grip, soft and extensible. Furthermore, its qualitative properties of the finished products give a **unique flavor and typical**.

Product Certified by **DNV ITALY** – **TECHNICAL FILE** STP STD product.

Type: “**Soft wheat flour type 00 Pizzeria**” **Standard Uni 10791:1998**

Ideal for processing and realization of the “**Pizza Napoletana STG**” Disciplinary Mipaf\_24.05.04.

Product conforms to the type of flour: “Wheat flour type 00” provided by the **PRODUCTION NEAPOLITAN STG COUNCIL** REGULATION (UE) N. 97/2010 EU COMMISSION of 4 february 2010 Register of **Traditional Specialities Guaranteed**.



#### 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



**CONTROLS**



**Alveogramma**  
*Chopin*

Bread making index

**W: 260÷280**

Elasticity **P/L: 0,50÷0,60**

**LABORATORY**  
**CHEMICAL**  
**RHEOLOGY**  
(Internal Lab)



**Farinogramma**  
*Brabender*

Absorption: **58÷60**

Stability: **8'÷ 10'**

Degree of Softening: **40÷60**

Dough Development time: **2'50"÷ 3'00"**



**Indice di Hagberg**  
*Falling Number*

Enzymatic activity: **340 ÷ 360**

Wet gluten (%): **≥ 36**

Control parameters (Internal-Lab) **± 3**

### ANALYSIS OF PRODUCT (investigations std batch/reference)

#### CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product as such)

#### MICRO NUTRIENT

(average values) mg/100g

| Parameters                                     | Unit of measurement (%) |               | Parameters                    | Unit of measurement (%) |              | MINERAL SALT      |     | VITAMINS                                   |           |
|------------------------------------------------|-------------------------|---------------|-------------------------------|-------------------------|--------------|-------------------|-----|--------------------------------------------|-----------|
| <b>Proteins</b> p/p (N x 6,25)                 | <b>12,5</b>             | ± 0,50        | <b>Food Fiber</b> p/p         | <b>3</b>                | ± 0,50       | <b>Calcium</b>    | 24  | <b>Thiamin</b> (Vit B1)                    | 0,28      |
| <b>Total Fat</b> p/p<br>of which saturates     | <b>1</b><br>0,2         | ± 0,30<br>--- | <b>Salt</b> (Na x 2,5) (g)    | <b>0,006</b>            | ± 0,002      | <b>Phosphorus</b> | 155 | <b>Riboflavin</b> (Vit B2)                 | 0,05      |
| <b>Carbohydrates</b> p/p<br>of which sugar     | <b>72</b><br>1          | ± 3,50<br>--- | <b>Ashes</b> p/p – dry matter | <b>0,50</b>             | ± 0,05       | <b>Potassium</b>  | 145 | <b>Niacin</b> (Vit PP)<br><b>Vitamin E</b> | 1,4<br>tr |
| <b>Total out of 100 g. of finished product</b> |                         | <b>Kcal</b>   | <b>354</b>                    | <b>Kjoule</b>           | <b>1.502</b> |                   |     |                                            |           |

#### 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 (*Triticum aestivum*)

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              |                                                                                   |                         | < 40.000        |        |                                                                                    | HA - PRP                          |        |        |
|  | Total micotic Count <i>Moulds and yeasts</i> |        | UFC /g              |                                                                                   |                         | < 1000 < 500    |        |                                                                                    | HA - PRP                          |        |        |
|  | Total coliform                               |        | UFC / g (MPN /g)    |                                                                                   |                         | ≤ 100 ≤ 1000    |        |                                                                                    | HA - PRP                          |        |        |
|                                                                                   |                                              |        |                     |                                                                                   |                         |                 |        |                                                                                    |                                   |        |        |
|  | <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 |
|  | <i>Enterococchi spp.</i>                     | UFC /g | < 10                |  |                         |                 |        |  |                                   |        |        |

## RESIDUAL AND MICRO PARTICLES

| RESIDUES                                                                                                        |                           | Caputo std mg /Kg                             | RESIDUI                              | Caputo std mg /Kg       | HEAVY METALS |                                                       | Caputo std mg /Kg                              |
|-----------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------------------------|--------------------------------------|-------------------------|--------------|-------------------------------------------------------|------------------------------------------------|
| AGROCHEMICALS                                                                                                   | ▶ Insecticides/Acaricides | Lower than legal limits<br>GC-MS e/o LC-MS/MS | ▶ Glyphosate                         | Lower than legal limits | ⚠ Lead       | ⚠ Cadmium                                             | < 0,2                                          |
|                                                                                                                 | ▶ Fungicides              |                                               |                                      |                         | ⚠ Chromium   | ⚠ Mercury                                             | < 0,2                                          |
| MICOTOXINE                                                                                                      |                           | Caputo std µg /Kg                             | MICOTOXINE                           | Caputo std µg /Kg       | OGM          | Methodology                                           | Caputo std µg /Kg                              |
| ⇒ Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub> |                           | < 4 / < 2<br>< 600<br>< 200                   | ⚠ Ochratoxin A - <a href="#">OTA</a> | < 3,0<br>< 75           | ⚠ DNA        | QUALITATIVE GMO-<br>EXTENDED<br>SCREENING<br>RESEARCH | Control Promoters 35S-NOS-<br>FMV-<br>Negative |
| ⇒ Deossinivalenolo - <a href="#">DON</a>                                                                        |                           |                                               | ⚠ Zearalenone - <a href="#">ZEA</a>  |                         |              |                                                       |                                                |
| ⇒ Fumonisine                                                                                                    |                           |                                               |                                      |                         |              |                                                       |                                                |

## ALLERGOLOGICAL PROPERTIES

Ingredients/Allergens listed in Annex 2 to Reg. EU No. 1169/2011 of the European Parliament and of the Council

Mandatory declaration of Allergenic Ingredients

ALLERGENS Reg. UE 1169/2011 – Code of practice on food allergen management for food business operators CXC 80-2020

Evidence allergen: ☐ YES ☒ NO

| Allergen                                             | Cross-contamination from raw material | Production line/Facility | Eventual and unintentional presence in the finished product | Allergen                                                                                                                                                                                                                                                                                                                                                                                            | Cross-contamination from raw material | Production line/Facility | Eventual and unintentional presence in the finished product |
|------------------------------------------------------|---------------------------------------|--------------------------|-------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|--------------------------|-------------------------------------------------------------|
| Cereals containing gluten and products (wheat flour) | YES                                   | YES                      | YES                                                         | Nuts:<br>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                                                          |
| Crustaceans and products thereof                     | NO                                    | NO                       | NO                                                          | Celery and products thereof                                                                                                                                                                                                                                                                                                                                                                         | NO                                    | NO                       | NO                                                          |
| Eggs and egg products                                | NO                                    | NO                       | NO                                                          | Mustard and products thereof                                                                                                                                                                                                                                                                                                                                                                        | YES                                   | NO                       | YES                                                         |
| Fish and products thereof                            | NO                                    | NO                       | NO                                                          | Sesame seeds and products derived                                                                                                                                                                                                                                                                                                                                                                   | NO                                    | NO                       | NO                                                          |
| Peanuts and products thereof                         | NO                                    | NO                       | NO                                                          | Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .                                                                                                                                                                                                                                                                                        | NO                                    | NO                       | NO                                                          |
| Soybeans and products thereof                        | YES                                   | NO                       | YES                                                         | Lupin and products thereof                                                                                                                                                                                                                                                                                                                                                                          | NO                                    | NO                       | NO                                                          |
| Milk and milk products including lactose             | 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.                                            |
| Commission Regulation (UE) 2021/382 of 3 march 2021                  | Amending the Annexes to Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture                                 |
| Commission Regulation (EU) 2023/915 of 25/04/23                      | On maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006                                                                                                                                                      |
| 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.
- Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

