



SPECIFICATIONS OF FOODSTUFF

REMILLED DURUM WHEAT SEMOLINA

Semola
Rimacinata



Ed. 02 EN
Rev. 02
Apr. 2025

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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

The «durum wheat semolina», or simply «semolina», is the granular product with live edges obtained by milling and subsequent coaxing of durum wheat, freed from foreign substances and impurities.

Remilled durum wheat semolina

Rif. Law D.P.R. 5 marzo 2013, n. 41 - Rif. Law DPR 9 febbraio 2001, n. 187
 Law 27/02/96 n°209; Law 22.02.94, n. 146.
 Rif. Law 4 luglio 1967, n. 580

Packaging

Sacks : multicoupled cellulose
according to of the enforced alimentary norm

Information on waste collection

PAP 22: Paper collection

Palettization

Europallet - International

First Matter

Durum wheat (*Triticum durum*)

Appearance Color

**Fine granular
Amber-yellow**

Odour Taste

**Pleasant, typical, no foreign smells.
Rustic and Tradizional**

Finish product



SEMOLINA obtained from the careful and accurate selection of the best type DURUM WHEAT.

Obtained from the milling of durum wheat with a diagram for semolina, it receives successive refinements and **remachings** to reduce and **calibrate the grain size**. This reduction obtained during the remaking phase favors the workability of the dough, especially if this is done manually.

The organoleptic characteristics, the correct protein content and the quality of gluten, give our durum wheat semolina the ability to produce finished products with long **browning, fragrance and excellent stability of amber yellow color**. Also excellent for dusting.

Food preservation

Temperature storage (cool, dry, ventilated and not exposed to direct sun light) 15-18 °C

T.M.C./ Shelf life

**Rif. to date of packing
sacks**

9 months

Lot

**Process line
date / day.**

Unit

U.C

25 Kg ÷ 55,11 Lb

Allergens

Gluten (naturally present in cereals and granulated products)

Additives

No presence

RHEOLOGICAL PROPERTIES

CONTROLS Laboratory Chemical e Rheology (External Lab.)

**Alveogramma
Chopin**

Ind. Forza. W: 230 MIN +/- 15 (x10⁻⁴)

Elasticity P/L: 2,30

Indice di Giallo: (MINOLTA): Colore B: 20 MIN

**Farinogramma
Brabender**

**Falling Number Att.
Enzim. 300 MIN**

**Quantità Glutine secco:
12,00 MIN**
Valutazione Glutine: Ottimo

**Soft wheat flours
(determined on cereal) T.Q.% < 3**

GRANULOMETRY

> 280µ 5 > 250µ 10 < 250µ 85

ANALYSIS OF PRODUCT

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product)

MICRO NUTRIENT

(average values) mg/100g

Parameters	Unità di Misura (%)		Parametro	Unità di Misura (%)		MINERAL SALT	VITAMINS
Proteins p/p (N x 6,25)	13	± 0,50	Sale (N _a x 2,5) (g.)	0,005	± 0,002	Calcium 17mg	Thiamin (Vit B1) 0,20 mg
Total Fat p/p of which saturates	1,5 0,3	± 0,30 ---				Phosphorus 165 mg	Riboflavin (Vit B2) 0,15 mg
Carbohydrates p/p of which sugar	68 1	± 3,50 ---	Ceneri p/p – sostanza secca	0,88	± 0,02	Iron 1,3 mg	Niacin (Vit PP) 2 mg
Fibre alimentari p/p	3,5	± 0,50			± 1,0	Potassium 170 mg	Vitamin E tr
Total out of 100 g. of finished product	Kcal	335	Kjoule	1.420			



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MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.		
	Total microbiological Count		UFC /g			≤ 60.000			HA - PRP		
	Total micotic Count <i>Moulds and yeasts</i>		UFC /g			≤ 2000			HA - PRP		
	Total coliform		UFC / g (MPN /g)			≤ 10 ≤ 100			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

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 : 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 ₂ .	☒ 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 april 2023	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

- TEST REPORT / ANALYSIS ON FINISHED PRODUCT _ HACCP analysis _ HA (Application of HACCP Control System in QMS implementation regime)
- DECLARATION and / or PRODUCTION REPORT for BATCH OF PRODUCT STD min: HA
- FSSC 22000 CERTIFICATION SCHEME FOR FOOD SAFETY SYSTEM - ISO 22000:2005, ISO/TS 22002 - FSSC 22000 REQUIREMENTS - Category E**
- Reference legislation - **Legislative Decree no. 193 of 6 November 2007; - Reg. (EC) 04/29/2004 n. 852/2004** Regulation of the European Parliament on the hygiene of food products.
- Reference legislation - D.M. 209 of 27/02/1996 - directives 93/43 / EEC and 96 / EC concerning the hygiene of food products.
- Reference legislation - **Reg. (EC) 01-28-2002 n. 178/2002 2002** - European Parliament and Council establishing the general principles and requirements of food law, establishing the European Food Safety Authority and establishing procedures in the field of food safety - Food Traceability.
- Reg. (CE) n. 1935/2004 of 27 October 2004 - Reg. Of the European Parliament and of the Council: materials and objects intended to come into contact with food products.
- Reg. C.E. 1829/2003 and 1830/2003, does not contain genetically modified organisms.

