



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Ed 02 EN
Rev. 09
Apr. 2025

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La Farina di Napoli

Saccorosso

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

Primary packaging

Sacks : multicoupled cellulose

according to of the enforced alimentary norm

Europallet –

Information on waste collection

PAP 22: Paper collection

First Matter

Tender Wheat (*Triticum aestivum*)

Finished product



Tender Wheat Flour TYPE “00”

Result of a mixture of **multiple varieties of wheat** selected among the best on the market.

High protein content and strong hydration guarantee excellent results on **long rising**.

Flexible and versatile flour, suitable for **Pizzeria and leavened Pastry**.

Unique flavour and unmistakable aroma thanks to the use only and only **wheat to 100%**.

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.

25 Kg. ÷ 55,11 Lb
15 Kg ÷ 33 Lb

RHEOLOGICAL PROPERTIES



CONTROLLI



Alveogramma
Chopin

Bread making index

W: 300÷320

Elasticity P/L: 0,50÷0,60

LABORATORIO
CHIMICO
REOLOGICO
(Internal Lab)



Farinogramma
Brabender

Absorption: 59÷61

Stability: 12'÷ 14'

Degree of Softening: 30÷60

Dough development time: 3'00"÷ 4'00"



Indice di Hagberg
Falling Number

Enzymatic activity: 340 ÷ 360

Wet gluten (%): ≥ 39

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	
Proteins p/p (N x 6,25)	13	± 0,50	Food Fiber p/p	3	± 0,50	Calcium	30	Thiamin (Vit B1)	0,30
Total Fat p/p of which saturates	1 0,2	± 0,30 ---	Salt (Na x 2,5) (g.)	0,001	± 0,002	Phosphorus	165	Riboflavin (Vit B2)	0,06
Carbohydrates p/p of which sugar	70 1	± 3,50 ---	Ashes p/p – dry matter	0,50	± 0,05	Potassium	150	Niacin (Vit PP) Vitamin E	1,6 tr

Total out of 100 g. of finished product	Kcal	347	Kjoule	1.472			
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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 (<i>Triticum aestivum</i>)	Normative values of reference	Absent	Parameter	Absent / Ogm free (GMO)



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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

RESIDUAL AND MICRO PARTICLES

RESIDUES		Caputo std mg / Kg	RESIDUI	Caputo std mg / Kg	HEAVY METALS		Caputo std mg / Kg	
AGROCHEMICALS	▶ Insecticides ▶ Acaricides ▶ Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS	▶ Glyphosate	Lower than legal limits	⚠ Lead ⚠ Chromium	⚠ Cadmium ⚠ Mercury	< 0,2 < 0,2	< 0,1 < 0,1
MICOTOXINE		Caputo std µg / Kg	MICOTOXINE		Caputo std µg / Kg	OGM	Methodology	Caputo std µg / Kg
⇒ Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁ ⇒ Deossinivalenolo- DON ⇒ Fumonisine		< 4 / < 2 < 600 < 200	⚠ Ochratoxin A - OTA ⚠ Zearalenone - ZEA		< 3,0 < 75	⚠ DNA	QUALITATIVE GMO- EXTENDED SCREENING RESEARCH	Control Promoters 35S-NOS- FMV- Negative

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**

⊙ **ALLERGENI** 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

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.

