



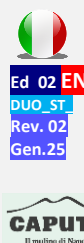
SEMI-FINISHED TECHNICAL SHEETS

HIGH QUALITY SEMI-FINISHED PRODUCT

TYPOLOGY



500g - 1.1 Lb



La Farina di Napoli

SEMI-FINISHED TECHNICAL SHEET

GENERAL DATA

Product	Semi-finished bakery products ACTIVE DRY YEAST IN POWDER. <i>Intended for professional use in accordance with current food legislation</i>	Primary Packaging	Heat-sealed printed bag suitable for food use. Vacuum packed Type: (Polyester + aluminum + polyester + polythene (PET + ALU + PET + PE))
Made in	Italy (UE)	Recycling indications	C/LDPE 90: Plastic
Product origin (finished product)	Produced and manufactured in Italy (IT)	Secondary packaging	Carton box Bags stored in cardboard boxes-cellulose poly-coupled-multilayer.
		Recycling indications	PAP 20 cardboard: paper
Declaration	Rif. Law DM 27/02/96 n°209 Rif. Law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	Ministerial Decree 21 marzo 1973; Reg CE n°1935/2004 - Reg. CE n°2023/2006	

Appearance / Color	Small cylindrical beige granules.	Flavour	Acidulous
Odor	Pleasant, typical of natural yeast, no foreign odors.	Color	Beige

SEMI-FINISHED: **ACTIVE DRY YEAST IN POWDER**

*: DRY YEAST IN POWDER is natural yeast, also called dried BEER yeast.

Active dry yeast consisting of *Saccharomyces cerevisiae* cells, **fed** with ITALIAN MELASSA and produced using **highly selected ITALIAN strains**.

Suitable for use in all fermentation and leavening processes, it guarantees a **PROLONGED FERMENTATIVE POWER**, ideal for the preparation of pizza, focaccia, desserts and all baked products.

NATURALLY GLUTEN-FREE product, therefore ideal also for this kind of preparation.

It guarantees superb results in all bakery and bakery processes; moreover, it gives bakery products an excellent natural bread aroma.

Dehydrated, with calibrated grain size, vacuum packed to increase **health**.



Method of use



Dry Yeast powder acts actively in the fermentation and leavening of all types of dough, we recommend the use of a **DOSE** of **1÷2% on the amount of flour used**.

ELIMINATES WASTE thanks to the **resealable packaging** and easy storage, stabilizes and increases the quality characteristics of a baked product, such as **PRESERVATION, TASTE, AROMA** and **FRESHNESS**.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: **Italian Breadmaking *Italian products***

Ingredients	Natural yeast (<i>Saccharomyces cerevisiae</i>) , EMULSIFIER: sorbitan monostearate.
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Indications	It replaces the fresh used brewer's yeast and guarantees greater fermentation stability prolonged over time.	Recommended doses	1÷2% of the amount of flour used
Storage	Storage temperature: The product is kept for 24 MONTHS if kept in a cool and dry place and not exposed to direct sunlight. Temperatures not exceeding 25 ° C .		

T.M.C. / Shelf life	Rif.to: date of packaging (Vacuum - original packaging)	Lot	Process line /gg. Alphanumeric code	(24 MONTHS) from the date of production if stored in its original sealed packaging . The product is vacuum packed.	Traceability 6 digits: minimum storage time 1 letter: year of production 4 digits: lot reference 2 letters: product type 4 last digits: production time
Durabilità	Una volta aperto , il pacchetto può essere conservato ben chiuso a temperatura di refrigerazione (fra 0°C e 10°C) per altre 6 settimane senza subire perdite di potere fermentativo.				



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DECLARATIONS OF SECURITY

FINISHED
PRODUCT

- ▶ The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as dangerous, are characterized by community occupational exposure limits such as to require the formulation of a safety data sheet.
- ▶ The product has not been subjected to ionizing radiation or contains raw materials that have been subjected to it.

DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION

FINISHED
PRODUCT

- The company complies with all Italian and EU legislation (where applicable) regarding:
- ▶ - Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07).
 - ▶ - Health and safety in the workplace (with particular reference to Legislative Decree 81/08).
 - ▶ - Environmental protection (with particular reference to Legislative Decree 152/06). -- Privacy protection - with particular reference to the GDPR REGULATION (EU) 2016/679.

- ▶ The data shown corresponds to our best knowledge related to the issue date of the card.
- ▶ The recommendations given do not include our responsibility for the use of the product, as we have no control over the production of your finished product.

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council

⚠ **Mandatory declaration of Allergenic Ingredients**

⊙ **ALLERGENS** Reg. UE 1169/2011 - Annex II

Allergen evidence: ☐ yes ☐ NO Ente Absent means lower than the detection limits

Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site	Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site
▶ Cereals containing gluten and products (wheat flour)	☒ 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
▶ 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	☒ NO	☒ NO	☒ NO
▶ 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	☒ NO	☒ NO	☒ NO	▶ Lupin and products thereof	☒ NO	☒ NO	☒ NO
▶ Milk and milk products including lactose	☒ NO	☒ NO	☒ NO	▶ Molluscs and products thereof	☒ NO	☒ NO	☒ NO

Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.

TECHNICAL AND SCIENTIFIC REFERENCE LAGISLATION

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REGULATION (EU) N. 1169/2011	25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.
D.Lgs. 27-9-2007 n. 178	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/89 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of Directive 2006/142 / EC. Implementation of directives 2003/89 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.
D.Lgs. 8-2-2006 n. 114	
Dir. 10-11-2003 n. 2003/89/CE	DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.
Origin of raw material	The product consists of raw materials of plant origin from EU / non-EU agriculture. Produced from raw materials declared to be free of genetically modified organisms.



PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F.

- TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT _ HACCP Analysis _HA_PRP_PRPO
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
- Legislative Decree 193 - 6 November 2007 e ss.mm.ii.
- Reg (UE) 2017/625 of the European Parliament and of the Council of 15 marzo 2017