



SPECIFICATIONS OF FOODSTUFF
HIGH QUALITY TENDERWHEAT FLOUR
TIPOLOGY



Ed 02 EN
 Rev. 00
 Sep. 2022
 Pag. 1

La Farina di Napoli



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 Thomas Ridley QC Dept.
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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.	Enriched 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 the enforced alimentary norm Europallet -
		Ingredients: Wheat, Calcium Carbonate, Iron, Niacin, Thiamin

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. 25 Kg. ÷ 55,11 Lb 15 Kg ÷ 33 Lb

RHEOLOGICAL PROPERTIES

	Alveogramma Chopin Bread making index W: 260÷280 Elasticity P/L: 0,50÷0,60
	Farinogramma Brabender Absorption: 58÷60 Stability: 8'÷ 10' Hagberg index: 40÷60 Growth: 2'50" ÷ 3'00"
	Indice di Hagberg Falling Number Enzymatic activity: 340 ÷ 360 Wet gluten (%): ≥ 36 Control parameters (Internal Lab) ± 3

ANALYSIS OF PRODUCT (in ve stig ations std b at ch/r efer enc e)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product)				MICRO NUTRIENT (average values) mg/100g	
Parameters	Unit of measurement (%)	Parameters	Unit of measurement (%)	MINERAL SALT	VITAMINS
Proteins p/p (N x 6,25)	12,5 ± 0,50	Food Fiber p/p	3 ± 0,50	Calcium > 235	Thiamin (Vit B1) > 0,24
Total Fat p/p of which saturates	1 ± 0,30 0,2 ---	Salt (N_a x 2,5) (g.)	0,006 ± 0,002	Phosphorus 160	Niacin > 1,6
Carbohydrates p/p of which sugar	72 ± 3,50 1 ---	Ashes p/p – dry matter	0,50 ± 0,05	Potassium 140	
Total out of 100 g. of finished product		Kcal 354	Kjoule 1.502		

<ul style="list-style-type: none"> 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 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
<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 ↳ Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS	↳ Glyphosate	Lower than legal limits	↳ Lead ↳ Chromium ↳ Cadmium ↳ Mercury	< 0,02 < 0,02 < 0,01 < 0,01

MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology	Caputo std µg / Kg
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON ⇒ Fumonisine	< 4 / < 2 < 750 < 200	↳ Ochratoxin A - OTA ↳ Zearalenone - ZEA	< 0,5 < 10	↳ 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**

⊙ 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 raw material	Unintentional presence in the ended product (Carry-over)	In Facility	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
▶ Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> 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.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Mustard and products thereof	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
▶ Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Soybeans and products thereof	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	▶ Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

GOVERNING LAW

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2	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.
2	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
2	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.
2	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.
2	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

1	REPORT / ANALYSIS ON END PRODUCT _ Analisis HACCP _HA
4	Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
4	Legislative Decree 193-6 November 2007 and subsequent amendments.
4	Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.

