



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 02 EN
Rev. 09
Apr. 2025
Pag. 11

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 (<i>Triticum aestivum</i>)
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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 <input checked="" type="checkbox"/> U.C. 5 Kg ÷ 11 Lb	

RHEOLOGICAL PROPERTIES

CONTROLS	<input checked="" type="checkbox"/> Alveogramma Chopin	Bread making index W: 260÷280	Elasticity P/L: 0,50÷0,60
LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	<input checked="" type="checkbox"/> Farinogramma Brabender	Absorption: 58÷60 Stability: 8'÷ 10'	Degree of Softening: 40÷60
	<input checked="" type="checkbox"/> Indice di Hagberg Falling Number	Dough Development time: 2'50"÷ 3'00" Enzymatic activity: 340 ÷ 360	Wet gluten (%): ≥ 36 Control parameters (Internal-Lab) ± 3

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS				MICRO NUTRIENT			
(average values: 100 g. of finished product as such)				(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	24	Thiamin (Vit B1)	0,28
Total Fat p/p of which saturates	1 ± 0,30 0,2 ---	Salt (N _a x 2,5) (g.)	0,006 ± 0,002	Phosphorus	155	Riboflavin (Vit B2),	0,05
Carbohydrates p/p of which sugar	72 ± 3,50 1 ---	Ashes p/p – dry matter	0,50 ± 0,05	Potassium	145	Niacin (Vit PP) Vitamin E	1,4 tr
Total out of 100 g. of finished product		Kcal	354	Kjoule	1.502		

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



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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 ▶ <i>Insecticides/Acaricides</i> ▶ <i>Fungicides</i>	Lower than legal limits GC-MS e/o LC-MS/MS	▶ <i>Glyphosate</i>	Lower than legal limits	⚡ <i>Lead</i> ⚡ <i>Cadmium</i> ⚡ <i>Chromium</i> ⚡ <i>Mercury</i>	< 0,2 < 0,1 < 0,2 < 0,1
MICOTOXINE	Caputo std µg /Kg	MICOTOXINE	Caputo std µg /Kg	OGM	Methodology
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON ⇒ Fumonisine	< 4 / < 2 < 600 < 200	⚡ <i>Ochratoxin A - OTA</i> ⚡ <i>Zearalenone - ZEA</i>	< 0,3 < 75	⚡ <i>DNA</i>	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**








⊙ **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.	
 REGOLAMENTO (UE) 2021/382 DELLA COMMISSIONE del 3 marzo 2021	Modifica gli allegati del regolamento (CE) n. 852/2004 del Parlamento europeo e del Consiglio sull'igiene dei prodotti alimentari per quanto riguarda la gestione degli allergeni alimentari, la redistribuzione degli alimenti e la cultura della sicurezza alimentare.	
 REG. (UE) 2023/915 DELLA COMMISSIONE del 25 aprile 2023	Relativo ai tenori massimi di alcuni contaminanti negli alimenti e che abroga il regolamento (CE) n. 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 / ANALISYS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

-  REPORT / ANALISYS 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.**

