



SPECIFICATIONS OF FOODSTUFF

REMILLED DURUM WHEAT SEMOLINA

Semola
Rimacinata



Ed. 02 EN
Rev. 09
Apr. 2025

Pag. 1 di 2

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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 Information on waste collection Palettization	Sacks : multicoupled cellulose <i>according to of the enforced alimentary norm</i> PAP 22: Paper collection Europallet - International
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First Matter	Durum wheat (<i>Triticum durum</i>)		
Appearance	Fine granular	Odour	Pleasant, typical, no foreign smells.
Color	Amber-yellow	Taste	Rustic and Tradizional

Finish product 	SEMOLINA obtained from the careful and accurate selection of the best type DURUM WHEAT. <i>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.</i> <i>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.</i>
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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	1 Kg ÷ 2,2 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 j)					Elasticity P/L: 2,30			
		Indice di Giallo: (MINOLTA): Colore B: 20 MIN								
	Farinogramma Brabender	Falling Number Att. Enzim. 300 MIN		Quantità Glutine <u>secco</u> : 12,00 MIN		Soft wheat flours (determined on cereal) T.Q.%< 3				
				Valutazione Glutine: Ottimo						
		GRANULOMETRY		> 280µ	5	> 250µ	10	< 250µ	85	

ANALYSIS OF PRODUCT

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS (average values: 100 g. of finished product as such)						MICRO NUTRIENT (average values) mg/100g	
Parameters	Unità di Misura (%)		Parametro	Unità di Misura (%)		SALI MINERALI	VITAMINE
Proteins p/p (N x 6,25)	13	± 0,50	Sale (N _a x 2,5) (g.)	0,005	± 0,002	Calcio 17mg	Tiamina (Vit B1) 0,20 mg
Total Fat p/p <i>of which saturates</i>	1,5 0,3	± 0,30 ---				Fosforo 165 mg	Riboflavina (Vit B2) 0,15 mg
Carbohydrates p/p <i>of which sugar</i>	68 1	± 3,50 ---	Ashes p/p – dry matter	0,88	± 0,02	Ferro 1,3 mg	Niacina (Vit PP) 2 mg
Fibre alimentari p/p	3,5					Potassio 170 mg	Vitamina E tr
Total out of 100 g. of finished product	Kcal	335	Kjoule	1.420			



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Pag. 2 di 2

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 25/04/23	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.

