




SPECIFICATIONS OF FOODSTUFF
HIGH QUALITY TENDER WHEAT FLOUR
 TIPOLOGY



 Ed 02 EN
 Rev. 02
 Gen. 2018
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Manitoba Oro Farina forte

La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration  ITALIAN Product	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 <i>according to of the enforced alimentary norm</i> Europallet -
		First Matter	Tender Wheat (<i>Triticum aestivum</i>)

Finished product





Wheat Flour







It is produced by the selection of the **best grains Manitoba** on the market. **Excellent** in baking yeast for a long time to rise

High protein and high yield give the dough a **high elasticity and extensibility** for the production of fine pastry.

The flour "**Manitoba**" can be used either alone for the production of **croissants, panettone, dough** and **mixed** with wheat flour selection of **Antimo Caputo**, for the processing of all those that require a good dough leavening.


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. 1 Kg. ÷ 5 Kg. 2,20 Lb ÷ 11,02 Lb

RHEOLOGICAL PROPERTIES

 CONTROLS LABORATORY CHEMICAL RHEOLOGY (internal Lab)	 Alveogramma  <i>Chopin</i>	Bread making index W : 360÷380	Elasticity P/L : 0,45÷0,55
	 Farinogramma  <i>Brabender</i>	Absorption: 61÷63 Growth: 4'00" ÷ 6'00"	Stability: 16' ÷ 20'
	 Indice di Hagberg <i>Falling Number</i>	Enzymatic activity: 340 ÷ 360	Dry gluten (%): 14,00 ÷ 14,50 Parameters STD PROCESS >12,50%

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS <small>(average values: 100 g. of finished product)</small>				MICRO NUTRIENT					
Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT (average values) mg		VITAMINS (average values) mg	
Proteins p/p (N x 6,25)	14,50	± 0,50	Food Fiber p/p	3,00	± 0,50	Calcium	22	Thiamin (Vit B1)	0,30
Total Fat p/p <i>of wich saturates</i>	1,00 0,20	± 0,30 ---	Salt (N _a x 2,5) (g.)	0,009	± 0,002	Phosphorus	180	Riboflavin (Vit B2)	0,06
Carbohydrates p/p <i>of wich sugar</i>	68,00 1,10	± 3,50 ---	Ashes p/p – dry matter	0,60	± 0,05	Potassium	160	Niacin (Vit PP) Vitamin E	1.5
Total out of 100 g. of finished product		Kcal	345	Kjoule	1.464				

<ul style="list-style-type: none"> BIOLOGICAL CHARACTERISTICS - FILTH TEST 	<ul style="list-style-type: none"> Value biological of Filth test 	<ul style="list-style-type: none"> Regular - STD 	<ul style="list-style-type: none"> Parameter < Below the limits of the Law
<ul style="list-style-type: none"> MICROBIOLOGICAL CHARACTERISTICS 	<ul style="list-style-type: none"> Endogenous Microflora and esogene 	<ul style="list-style-type: none"> High Quality 	<ul style="list-style-type: none"> Parameter < Below the limits of the Law
<ul style="list-style-type: none"> CHEMICAL-PHYSICS CHARACTERISTICS 	<ul style="list-style-type: none"> Normative values of reference 	<ul style="list-style-type: none"> High Quality 	<ul style="list-style-type: none"> Parameter < Below the limits of the Law
<ul style="list-style-type: none"> RESIDUES AND MICRO-PARTICLES 	<ul style="list-style-type: none"> Normative values of reference 	<ul style="list-style-type: none"> Absent 	<ul style="list-style-type: none"> Parameter < Below the limits of the Law
<ul style="list-style-type: none"> OGM - Genetically Modified Organisms 	<ul style="list-style-type: none"> Normative values of reference 	<ul style="list-style-type: none"> Absent 	<ul style="list-style-type: none"> Parameter Absent / Ogm free 



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MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 20.000	HA
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <100	HA
Total coliform	UFC / g (MPN /g)	≤ 10 ≤ 100	HA
<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	HEAVY METALS	Caputo std mg /Kg	OGM	Caputo std
<ul style="list-style-type: none"> Anti parasitocidals Organochlorinated Organophosphorated 	< 0,02 <i>Inferiore ai Law Limits GM / HPLC / GC</i> <small>Esito: Non rilevabile strumentalmente</small>	<ul style="list-style-type: none"> Lead Chromium Cadmium Mercury 	<ul style="list-style-type: none"> < 0,02 < 0,02 ≤ 0,01 < 0,01 	<ul style="list-style-type: none"> DNA Mais transgenic 	Methodology- PCR (45cicl) Negative <u>No presence</u>
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg		
<ul style="list-style-type: none"> Total Aflatoxins (B₁+B₂+G₁+G₂) / Aflatoxin B₁ Deossinivalenolo - DON 	< 4 / < 2 < 750	<ul style="list-style-type: none"> Ochratoxin A - OTA Zearalenone - ZEA 	<ul style="list-style-type: none"> < 0,5 < 10 		

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 **Mandatory declaration of Allergenic Ingredients**

ALLERGENS <small>Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Law n. 88 del 7 Luglio 2009 e ss.mm. e i.i.</small>	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility
Evidence allergene: <input type="checkbox"/> yes <input type="checkbox"/> NO <ul style="list-style-type: none"> Cereals containing gluten and products (wheat flour) Crustaceans and products thereof Eggs and egg products Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and milk products including lactose Nuts: almonds (<i>Amygdalus communis L.</i>), 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. Celery and products thereof Mustard and products thereof Sesame seeds and products derived Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO₂. Lupin and products thereof Molluscs and products thereof 	<ul style="list-style-type: none"> YES NO NO NO NO YES NO NO NO NO NO NO NO NO NO 	<ul style="list-style-type: none"> YES NO NO NO NO YES NO NO NO NO NO NO NO NO NO 	<ul style="list-style-type: none"> YES NO NO NO NO NO NO NO NO NO NO NO NO NO NO

NORMATIVA DI RIFERIMENTO TECNICO E SCIENTIFICO

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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.
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

