



SPECIFICATIONS OF FOODSTUFF

TENDER WHEAT FLOUR "00"

"00" RINFORZATO ROSSO

 U.E. ITALY	 GENUS GROUP
Rif. to Agg. Specif. Technical	Analysis Labs Rev. 07 Gen. '08
 ISO 9001:2000	Pag. 1 di 2

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GENERAL DATA

Company	ANTIMO CAPUTO S.R.L. Antimo Mulino Antimo Caputo	Packaging	Sacks- multicoupled cellulose according to of the enforced alimentary norms
Product	Tender Wheat Flour Rif. Law DPR 09/02/2001, n. 187 Rif. Law 04/07/67 n.580	Palletization	Europallet -

First Matter	Tender Wheat (<i>triticum aestivum</i>)		
Appearance Colour	Fine powdery White	Smell	Pleasant, typical, absence of extraneous smells

Finished product	Tender wheat flour It's produced from selection of best wheats of the north America and Italian grain. Balanced relationship of extensible, of force and elasticity. The product high nutritional value, high protein index and high absorption are very important during the fermentation. The qualitative properties, besides, will give to finished products a unique for a long fermentation paste and breadmaking optimal yield with good holding, soft and extensible. Ideal for processing (soft) and for production of " <i>breadmaking products</i> " and " <i>pizzeria</i> ". Crafting: Italian Breadmaking *Italian products*				
Food preservation	Temperature storage (fresh and airy place) 15-18 °C				
T.M.C.	Date of packing into sacks	Lot	Process line /gg.	Unite	U.C. 20-25 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS Chemical Laboratory (internal)	Alveogramma Chopin	Bread making index W: 280÷320		Elasticity P/L: 0,50÷0,60	
	Farinogramma Brabender	Absorption: 55÷57	Stability: 10' + 12'	Hagberg Index: 30÷60	
		Growth: 2' 00" ÷ 3' 00"	Elasticity: 16 ÷ 18	Value Index: 56 - 60	
	Hagberg Index - Falling Number	Enzymatic Activity: 340 ÷ 360			

PRODUCT TEST

CHEMICAL- PHYSICAL AND NUTRITIONAL PROPERTIES (average values : 100 gr. of finished product)

Parameter	Unit of Measurement (%)	Tolerance	Kcal / 100 g	Kjoule / 100 g
Proteins p/p (N x 5,70)	12,50	± 0,50	50,00	212,68
Lipids p/p	1,00	± 0,30	9,00	38,28
Carbohydrates p/p	70,00	± 3,00	280,00	1.190,98
Food Fibre p/p	3,00	± 0,20	-	-
Minerals p/p	0,55	± 0,35	-	-
Humidity p/p	14,00	± 0,50	-	-
Ashes p/p - dry matter	0,50	± 0,05	-	-
Total out of 100 g. of di finished product			339,00	1.441,94



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PROPERTIES OF THE MICRONUTRIENTS (average values: 100 g of finished product)

MINERAL SALTS (mean values)		VITAMINS (mean values)	
Calcium	60 mg	Thiamine (Vit B1)	0,75 mg
Phosphorus	500 mg	Riboflavin (Vit B2)	0,45 mg
Magnesium	190 mg	Niacin (Vit PP)	8 mg
		Vitamin B6	0,9 mg

BIOLOGICAL PROPERTIES FILTH TEST

Parameter	Unit of Measurement	Reference Value
<input type="checkbox"/> Insect cuticle <input type="checkbox"/> Synthetic fibres <input type="checkbox"/> Rodent hairs <input type="checkbox"/> Infestation	Binding national and UE Directives and Rules American regulation FDA	< 50 fr. / 50 g < 1 fr. / 50 gr. Absent
<input type="checkbox"/> Vegetable fibres <input type="checkbox"/> Combusted gragments		

MICROBIOLOGICAL PROPERTIES

Parameter (Met. Uff. → acetonitric digestion)	Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC / g	≤ 15.000	HA
Total Mycotic Count Moulds and yeasts	UFC / g	≤ 5.000	HA
• Salmonella ssp.	UFC/ 25 g	Absent	HA
• Escherichia coli	UFC / g	< 10	HA
• Total Coliforms	MPN / g	< 100	HA
• Bacillus cereus	UFC / g	< 100	Lo
• Staphylococcus aureus	UFC / g	Absent	Lo
• Bacillus mesentericus	UFC / g	< 10	Ra

RESIDUES AND MICROPARTICLES

Parameter	Unit of Measurement	Averages values	Parameter	Unit of Measurement	Averages values				
RESIDUES			HEAVY METALS						
<input type="checkbox"/> Anti parasiticidals <input type="checkbox"/> Organochlorinated <input type="checkbox"/> Organophosphorated	mg / Kg mg / Kg mg / Kg	Limits < 0.02 mg / Kg By law Research: not instrumentally perceivable	<input type="checkbox"/> Lead <input type="checkbox"/> Chromium <input type="checkbox"/> Cadmium <input type="checkbox"/> Mercury	mg / Kg mg / Kg mg / Kg	Limits < 0.02 mg / Kg By law Research: not instrumentally perceivable				
MICOTOXINS			MICOTOXINS						
Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂)	µg / Kg p.p.m.	< 4 < 0,004	<input type="checkbox"/> Ochratoxin A <input type="checkbox"/> Zearalenone - ZEA	µg / Kg µg / Kg	<table border="1"> <tr> <th>Values Reported</th> <th>Law Limits</th> </tr> <tr> <td>< 0,5 < 10</td> <td>3 75</td> </tr> </table>	Values Reported	Law Limits	< 0,5 < 10	3 75
Values Reported	Law Limits								
< 0,5 < 10	3 75								
<input type="checkbox"/> Aflatoxin B1 <input type="checkbox"/> Deossinivalenolo- DON	µg / Kg (p.p.m.) µg / Kg	< 2 // (< 0,002) < 0,05	OGM	Method.: PCR (45cicl) Limit Index: 0,001 %	Negative Nessuna Presenza				

CONTROLS OF PROCESS-PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCT

TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (Hazard Analysis and Critical Control Point-SGQ Implementation)
DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT – STD min. on demand: Lo Periodic search random: Ra
The current regulations – D.Lgs. 6 November 2007 n.1593 - Direttive 2004/41/CE about controls in areas food security and hygiene of foodstuffs;
The current regulations – D.M. del 27/02/1996 n.209 - direttive 93/43/CEE e 96/ about hygiene of foodstuffs.
The current regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 - European Parliament and of the Council that establishes the principles and requirement on food safety, institutes the European Authority on food safety and fixed emergency procedures on food safety. – food traceability
Micotossine: Regulation 1525/98 CE and circular 9.06.1999 n.10 and integration.
D.M. N. 210 del 15 GIUGNO 2000 D.M. n. 411 del 01 Dicembre 2000.
Regulation updated of D.M. 21 marzo 1973 and integration, concerning regulations the hygienic discipline of packings, containers, tools assign to you to come to contact with the alimentary substances or substances of personal use. Implementation direttiva n. 99/91/CE.