



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

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"00" PASTA FRESCA

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration



Wheat Flour

Rif. Law DPR 09/02/2001, n. 187
 Law 04/07/67 n.580
 Reg. (UE) N. 97/2010; Disciplinary M ipaf_24.05.04

Packaging

Sacks- multicoupled cellulose according to of the enforced alimentary norm
Europallet -

First Matter

Tender Wheat (*triticum aestivum*)

Finished product



Tender Wheat Flour

Produced by the selection of the best grains to respond to the traditional working of the classic "Pasta Fresca" and derivatives in combination with the demanding techniques of pasta. Good **gluten** quality, **color**, and **elasticity** for bodies of compliance to drawing and craftsmanship of various fresh pasta specialties.

Ideal for processing and production of "fresh pasta" with drawing / extrusion. Crafting: **Italian Pasta** *Italian product sheet*

The combination mixes with water to produce polished and consistent, for an extraordinary flavor. Also good in pastry creams and cream puffs.

Food preservation

Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) optimum: **20÷24 °C** **68÷76 °F**

T.M.C.

Rif.to: **Date of packing sacks** Lot Process line /gg. date/day (**9 months**) Unità U.C. **25 Kg.**

RHEOLOGICAL PROPERTIES

CONTROLS	Alveogramma Chopin	Bread making index W : 250÷280	Elasticity P/L : 0,70÷0,80
LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	Farinogramma Brabender	Absorption: 55÷56	Stability: 10' ÷ 12'
		Growth: 2'00" ÷ 4' 00"	Elasticity: 18 ÷ 20
	Indice di Hagberg Falling Number	Enzymatic Activity: 320 ÷ 340	Dry Gluten (%): 11,50 ÷ 12,50 Parameters STD PROCESS 10 ≤ % ≤ 13

ANALYSIS PRODUCT TEST (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

MICRO NUTRIENT

Point Parameter	Unit of Measurement (%)		Point Parameter	Unit of Measurement (%)		SALI MINERALI (valori medi)	VITAMINE (valori medi)
Protein p/p (N x 6,25)	12,50	± 0,50	Mineral p/p	0,35	± 0,30	Calcium	Thiamine (Vit B1)
Lipids p/p	0,75	± 0,30	Humidity p/p	14,00	± 0,50	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	72,00	± 3,50	Ashes p/p –dry matter	0,50	± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	2,00	± 0,50				Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	348,75	Kjoule	1.500,25		

BIOLOGICAL PROPERTIES - FILTH TEST	▶ Biological value of Filth test	Regular - STD	Parameter < Below the limit of the Law
MICROBIOLOGICAL PROPERTIES	▶ Microflora endogenous and exogenous	High Quality	Parameter < Below the limit of the Law
RESIDUES AND MICROPARTICLES	▶ Normative reference values	Absent	Parameter < Below the limit of the Law
OGM - Genetically Modified Organisms	▶ Normative reference values	Absent	Parameter Absent / Ogm free

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

DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT – STD min. on demand: HA
 TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (HA Critical Control Point)-
 The regulations – D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -
 The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -

