



SPECIFICATIONS OF FOODSTUFF

High Quality TENDER WHEAT FLOUR

TIPOLOGY

“00” PIZZA METRO

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SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration Prodotto in ITALIA ITALIAN Product	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 First Matter	Sacks- multicoupled cellulose according to of the enforced alimentary norm Europallet - Tender Wheat (<i>triticum aestivum</i>)
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Finished product

Tender Wheat Flour – High Water Retention - Super Alveolation

E 'obtained from a mixture Medium / Strong grains of the best Italian and foreign, with a good relationship between EXTENSIBILITY and FORCE.

Particular attention to the quality of the gluten / protein with balanced nutritional value. The excellent HYDRATION / WATER ABSORPTION enables broad alveolation result of a pizza with light, fragrant and perfumed.

Recommended for medium-smooth and extensible dough for pizza per meter, shovel, pan and buns.

Ideal for processing (soft) and for production of "breadmaking products" and "pizzeria". Crafting: **Italian Breadmaking *Italian products***

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 <input type="checkbox"/> U.C. 25 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	Alveogramma <i>Chopin</i>	Bread making index W: 290÷320	Elasticity P/L: 0,45÷0,50
	Farinogramma <i>Brabender</i>	Absorption: 55÷57 Growth: 1'30"÷ 2'30"	Stability: 10'÷ 14' Elasticity: 18 ÷ 20 Value Index: 55 - 60
	Indice di Hagberg <i>Falling Number</i>	Enzymatic Activity: 300 ÷ 360	Dry Gluten (%): 12,0 / 13,0 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)	13,25 ± 0,50	Mineral p/p	0,50 ± 0,30	Calcium	Thiamine (Vit B1)
Lipids p/p	0,90 ± 0,30	Humidity p/p	14,00 ± 0,50	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	74,00 ± 3,50	Ashes p/p –dry matter	0,55 ± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	2,35 ± 0,50			Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	361,80	Kjoule	1.558,85

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 November 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -
 The regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 -



AZIENDA CON SISTEMA DI GESTIONE PER LA QUALITÀ CERTIFICATO DA DMV = UNI EN ISO 9001:2008 =