



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 01-EN

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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**

It is obtained from a mixture of grains and grains North American national. Balanced is the ratio of extensibility, strength and elasticity. **High protein** and **high water absorption** during kneading dough to make this product suitable for long rising and excellent performance at a pizzeria and bakery.

Used to obtain mixtures with a soft texture, soft and high nutritional value.

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

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

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	<input type="checkbox"/> Alveogramma Chopin	Bread making index W: 300±330	Elasticity P/L: 0,50±0,60
LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	<input type="checkbox"/> Farinogramma Brabender	Absorption: 55±57 Growth: 2'00"± 3' 00"	Stability: 12' ÷ 14' Elasticity: 16 ÷ 18 Value Index: 56 - 60
	<input type="checkbox"/> Indice di Hagberg Falling Number	Enzymatic Activity: 340 ÷ 360	Dry Gluten (%): 12,0 ÷ 13,0 Parameters STD PROCESS 10 ≤ % ≤ 13

ANALYSIS PRODUCT TEST (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES				MICRO NUTRIENT			
(average values : 100 gr. of finished product)							
Point Parameter	Unit of Measurement (%)	Point Parameter	Unit of Measurement (%)	SALI MINERALI (valori medi)	VITAMINE (valori medi)		
Protein p/p (N x 6,25)	13,00	± 0,50	Mineral p/p	0,55	± 0,30	Calcium	Thiamine (Vit B1)
Lipids p/p	1,00	± 0,30	Humidity p/p	14,00	± 0,50	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	70,00	± 3,50	Ashes p/p –dry matter	0,50	± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	3,00	± 0,50				Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	347,00	Kjoule	1.502,00		

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

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

<ul style="list-style-type: none"> 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 - 	<p style="font-size: 0.8em;">AZIENDA CON SISTEMA DI GESTIONE PER LA QUALITÀ CERTIFICATO DA DNV = UNI EN ISO 9001:2008 =</p>
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