



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Ed 01-EN

Rev. 02

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“00” EXTRA

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 <i>according to of the enforced alimentary norm</i> Europallet - Tender Wheat (<i>triticum aestivum</i>)
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Finished product 	Tender Wheat Flour <p>It is produced by the selection of grains with <i>European</i> and <i>national</i> characteristics of medium strength.</p> <p>Optimal for leavening to the direct method (short time to rise).</p> <p>This type of flour is in possession of a rapid hydration, and this quality makes it specifies in improving the rheology of dough and its workability.</p> <p>Recommended for a <i>light bread</i> crumb with soft and white.</p>
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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 <i>Chopin</i>	Bread making index W: 210-240	Elasticity P/L: 0,50-0,60
LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	☞ Farinogramma <i>Brabender</i>	Absorption: 53÷54	Stability: 3' ÷ 6'
		Growth: 1'30" ÷ 2' 00"	Elasticity: 13 ÷ 15
	☞ Indice di Hagberg <i>Falling Number</i>	Enzymatic Activity: 300 ÷ 360	Dry Gluten (%): 10,0 ÷ 11,0 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)	11,00 ± 0,50	Mineral p/p	0,40 ± 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	72,00 ± 3,50	Ashes p/p –dry matter	0,50 ± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	2,30 ± 0,50			Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	344,70	Kjoule	1.485,70

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

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 -



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