



ANTIMO CAPUTO S.R.L.
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SPECIFICATIONS OF FOODSTUFF

TIPOLOGY

DURUM WHEAT SEMOLINA REGRIND



U.E. 	
ITALY	Analisi Labs
Food Stuff	Ed.02 Rev. 01 En
2010	Giu '10
SGQ	Pag. 1 di 2
ISO 9001:2008	Reg. 852/2004

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Product	Durum Wheat Semolina Regrind	Packaging	Sacks- multicoupled cellulose <i>according to of the enforced alimentary norm</i>
	<p> Rif. DPR 9 febbraio 2001, n. 187</p> <p> DM 27/02/96 n°209; Legge 22.02.94, n. 146.</p> <p> Rif. Law 4 luglio 1967, n. 580;</p>	Palletization	Europallet - International based std

First Matter	Durum Wheat (<i>triticum durum</i>)		
Appearance	Fine granular	Fragrance	Pleasant, typical, absence of extraneous smells
Colour	Amber	Flavor	Property and Traditional

<p>Produced in ITALIA</p>	<p>SEMOLINA obtained by careful and accurate selection of the best GRAINS OF TYPE HARD.</p> <p><i>Obtained by milling durum wheat semolina with a diagram, refining and receives subsequent regrind to reduce and calibrate the particle size. This reduction achieved during regrind promotes workability of dough, especially if this is done manually.</i></p> <p><i>The organoleptic characteristics, the proper protein content and gluten quality, give our durum semolina durum wheat the ability to create finished products with long golden brown, fragrance and excellent stability of amber color. Also excellent for dusting.</i></p>		
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Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) 15-18 °C			
T.M.C.	12 month <i>Date of packing sacks</i>	Lot	Process line <i>date /gg.</i>	Unit U.C. 1 Kg - 5 Kg. -10 Kg
Allergens	Gluten (<i>found naturally in grains and semolina</i>).		Additives	No presence

RHEOLOGICAL PROPERTIES

<p>CONTROL LAB LABORATORY CHEMICAL RHEOLOGY (External Lab.)</p>	Alveogramma <i>Chopin</i>	Bread making index W: 250 MIN		Elasticity P/L: 2,30 MAX
		Yellow Index: (MINOLTA): 22,50 MIN		
	Farinogramma <i>Brabender</i>	Absorption: 60 MIN	Stability: 4 MIN	Index of softening U.B: E10: 60 MAX
		Gluten Index: 55 MIN	Spot bran (N/dm ²): //	Black spot (N/dm ²): //
	Falling Number Enz. Activity. 480 MAX	Soft wheat flour (determined on corn) T.Q.% < 3		
	Guest gluten: Excellent	Quantity dry gluten: 10,50 MIN	Quantity wet gluten: 28,0 MIN	

PRODUCT TEST (investigations std batch / reference)

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

Parameter	Unit of Measurement (%)	Tolerance	Kcal / 100 g	Kjoule / 100 g
Protein p/p (N x 6,25)	12,50	± 1,00		
Lipids p/p	1,60	± 0,20		
Carbohydrates p/p	73,00	± 3,00		
Food Fibre p/p			-	
Humidity p/p	15,00	± 0,50	-	-
Ashes p/p – dry matter	0,88	max		
Total out of 100 g. of di finished product			356	1513



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SGQ Pag. 2 di 2
ISO 9001:2008 Reg. 852/2004

MICRONUTRIENT PROPERTIES (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)	9,0 mg
Iron	0,7 mg	Vitamin B6	1,1 mg

BIOLOGICAL PROPERTIES - FILTH TEST

Parameter (Met. Uff. → Aceto-nitric digestion)	Unit of Measurement	Reference Value
<input type="radio"/> Insect cuticle <input type="radio"/> Synthetic fibres <input type="radio"/> Rodent hairs <input type="radio"/> Infestation	Binding national and UE Directives and Rules official methods (G.U.) D.M. 12/01/1999 American regulation A.O.A.C.	< 25 fr. / 50 g < 10 fr. / 225 g
<input type="radio"/> Vegetable fibres <input type="radio"/> Combusted gragments		< 5 fr. / 50 gr. < 1 fr. / 25 gr.
		Absent

MICROBIOLOGICAL PROPERTIES

Parameter	Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC /g	≤ 100.000	HA
Total Mycotic Count Moulds and yeasts	UFC /g	≤ 1000	HA
▶ Total Coliforms	UFC /g	≤ 1000	HA
• Escherichia coli	UFC /g	< 10	HA
• Bacillus cereus	UFC /g	< 10	HA
• Staphylococcus aureus	UFC /g	< 10	HA
• Salmonella ssp.	UFC/ 25 g	Assente	HA
• Bacillus mesentericus	UFC /g	Assente	HA
• Clostridium spp.	UFC /g	Assente	HA

RESIDUES AND MICROPARTICLES

Parameter	Unit of Measurement	Averages values	Parameter	Unit of Measurement	Averages values
RESIDUES			HEAVY METALS		Values Reported / Law Limits
▶ Anti parasitocidals ▶ Organochlorinated ▶ Organophosphorated	mg / Kg	Limits < 0,02 By law Research not instrumentaly perceivable GM / HPLC / GC	Lead Chromium Cadmium Mercury	mg / Kg	< 0,02 / 0,2 < 0,02 / 0,2 < 0,01 / 0,2 < 0,01 / 0,2
MICOTOXINS			MICOTOXINS		Values Reported / Law Limits
Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂)	µg / Kg p.p.m.	< 4 < 0,004	⇒ Ochratoxin A ⇒ Zearalenone - ZEA	µg / Kg	< 0,5 / 3 < 10 / 75
⇒ Aflatoxin B ₁ ⇒ Deossinivalenolo- DON	µg / Kg (p.p.m.) µg / Kg	< 2 (< 0,002) < 750	OGM ⇒ DNA Soya transgenic ⇒ DNA Mais transgenic	Methodh.: PCR (45cicl) Limit Index: 0,001%	Negative No presence

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

- TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ **Analysis HACCP (Hazard Analysis and Critical Control Point) - SGQ Vision c/o ANTIMO CAPUTO SRL**
- INSPECTION VISIT - BRAINSTORMING - AUDITING OF SISTEM QUALITY MANAGEMENT - Regulation **UNI EN ISO 9001:2008** -
- Application of HACCP system under QMS Implementation: The process controls and random sampling, with the subsequent analysis, both the raw material, finished product, give full guarantee of a product containing gluten well below the limits from the WHO.
- The current regulations - **D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004** - Regulation of the European Parliament and the Council on food .
- DECLARATION and/or RELATIONSHIP OF PRODUCTION FOR LOT OF PRODUCT - STD min. on demand: **HA**
- 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
- Micotoxin: 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. 21.03.73 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 Regulation n. 99/91/CE.



AZIENDA CON SISTEMA QUALITA' CERTIFICATO DA DNV
=UNI EN ISO 9001/2000=

