



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

“ INTEGRALE ”

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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

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

First Matter

Tender Wheat (*triticum aestivum*)

Finished product



Wholemeal Wheat Flour

It's produced by the selection of the best wheat controlled by **Molino Caputo** with characteristics of medium strength. It is produced following the **traditional method** of grinding the grain of wheat.

Germ and fiber (high concentration) ensure the preparation of food and baked goods wholesome and healthy.

During the cooking process that's takes the exaltation of the **perfume aromas typical** of this flour "traditional".

Crafting: bread-making, Italian Product *Italian productsheet*

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:** 200÷220

Elasticity **P/L:** 0,50÷0,60

LABORATORY
CHEMICAL
RHEOLOGY
(Internal Lab)

Farinogramma
Brabender

Absorption: 53÷54

Stability: 2'÷ 4'

Hagberg Index: 48÷50

Growth: 1'30"÷ 2'00"

Elasticity: 13 ÷ 15

Value Index: 54 - 56

Indice di Hagberg
Falling Number

Enzymatic Activity:
300 ÷ 360

Dry Gluten (%): 11,0 / 12,0

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)	12,50 ± 0,50	Mineral p/p	0,55 ± 0,30	Calcium	Thiamine (Vit B1)
Lipids p/p	2,50 ± 0,30	Humidity p/p	13,50 ± 0,50	Phosphorus	Riboflavin (Vit B2)
Carbohydrates p/p	60,00 ± 3,50	Ashes p/p –dry matter	1,50 ± 0,05	Magnesium	Niacin (Vit PP)
Food Fibre p/p	8,00 ± 0,50			Potassium	Vitamina B6
Total out of 100 g. of di finished product		Kcal	328,50	Kjoule	1.469,00

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 DNV
= UNI EN ISO 9001:2008 =