



ANTIMO CAPUTO S.R.L.
ANTICO MOLINO ANTIMO CAPUTO

SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY UNFINISHED

TYPE

FioreGlut

U.E. 	
ITALY	Analisi Labs
Food Stuff	Rev. 03 En
Ed.02	Giu. '10
2010	
SGQ	Pag. 1 di 2
ISO 9001:2008	Reg. 852/2004

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Product	Semi-baked goods using natural raw materials Gluten Free	Packaging	Vases - multicoupled PET according to of the enforced alimentary norms
	<p>Rif. Legge DM 27/02/96 n°209</p> <p>Rif. Legge D.P.R. 30-11-1998 n. 502</p> <p>D.Lgs 27/01/92 n°109 art.17.</p>	Palletization	Europallet -

Ingredients	NATIVE RICE STARCH, RICE FLOUR, POTATO STARCH, SOY FLOUR, SUGAR, Thickener: E412 (guar gum), E415 (xanthan gum), dietary fiber.		
Appearance Colour	Fine powdery White	Odore	Pleasant, typical, absence of extraneous smells

	Preparation obtained by careful and accurate selection of the best ingredients and raw materials which do not naturally gluten.			
Distributed exclusively by: ANTIMO CAPUTO s.r.l.	Produced from raw materials inherently gluten-free and easily in the running. The careful selection of raw materials, suppliers and carriers is made in such a way as to render negligible any possibility, even accidental contamination of the preform. 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 set by the WHO .			
Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sunlight) 15-18 °C			
T.M.C.	12 months Date of packing into sacks	Lot	Process line data /day	Unit <input checked="" type="checkbox"/> U.C. 5 Kg. VASES Product intended for professional use only
Allergens	It contains no milk or derivatives	Gluten	< 20 p.p.m. < 20 mg/Kg on which this	Additives No presence
Warnings	To use this product in order to avoid any possibility of contamination, it is recommended that a thorough cleaning of tools and workbenches with which it comes into contact. After processing, the product should be stored in its original packaging tightly closed in a separate room away moisture away from heat and direct sunlight.			

RHEOLOGICAL PROPERTIES

CONTROLS Chemical e rheological Laboratory (Internal)	<input checked="" type="checkbox"/> Alveogramma <i>Chopin</i>	Baking Index: Std	Elasticity: Medium-High
	<input checked="" type="checkbox"/> Farinogramma <i>Brabender</i>	Absorption: Med	Stability: Med
	<input checked="" type="checkbox"/> GLUTEN RESIDUAL	< 0,520 p.p.m.	Search Enzyme -Immuno

ANALISI DI PRODOTTO

CHEMICAL- PHYSICAL AND NUTRITIONAL 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)	6,75	± 0,15		
Lipids (crude fat) p/p	1,40	± 0,10		
Carbohydrates p/p	80,00	± 3,00		
Food Fibre p/p	0,30	± 0,20	-	
Humidity p/p	11,20	± 0,50	-	-
Ashes p/p - dry matter	0,80	± 0,05		
Total out of 100 g. of di finished product			353,70	1468



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PROPERTIES OF THE MICRONUTRIENTS (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

Parametro (Met. Uff. → Digestione aceto-nitrica)	Unità di Misura	Valore di riferimento
<input type="checkbox"/> Insect cuticle <input type="checkbox"/> Synthetic fibres <input type="checkbox"/> Rodent hairs	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 < 75-100 fr. / 225 g.
<input type="checkbox"/> Vegetable fibres <input type="checkbox"/> Combusted gragments		< 5 fr. / 50 gr. < 1 fr. / 25 g.

MICROBIOLOGICAL PROPERTIES

Parameter (Met. Uff. → acetonitric digestion)	Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC /g	≤ 5.000	HA
Total Mycotic Count Moulds and yeasts	UFC /g	≤ 500	HA
Total Coliforms	UFC / g (MPN /g)	≤ 10 ≤ 100	HA
• Escherichia coli	UFC /g	< 10	HA
• Bacillus cereus	UFC /g	< 10	HA
• Salmonella ssp.	UFC/ 25 g	Absent	HA
• Staphylococcus aureus	UFC /g	Absent	HA
• Bacillus mesentericus	UFC /g	Absent	HA
• Clostridium spp.	UFC /g	Absent	HA

RESIDUES AND MICROPARTICULATE

Parameter	Unit of Measurement	Averages values	Parameter	Unit of Measurement	Averages values						
RESIDUES			HEAVY METALS								
<ul style="list-style-type: none"> ▶ Anti parasiticidals ▶ Organochlorinated ▶ Organophosphorated 	mg / Kg	Limits < 0.02 By law Research not instrumentally perceivable	<ul style="list-style-type: none"> ▶ Lead ▶ Chromium ▶ Cadmium ▶ Mercury 	mg / Kg	Limits < 0.02 mg / Kg By law Research: not instrumentally perceivable						
MICOTOXINS			MICOTOXINS								
Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂)	µg / Kg p.p.m.	< 4 < 0,004	<ul style="list-style-type: none"> ⇒ Ochratoxin A ⇒ Zearalenone - ZEA 	µg / Kg	<table border="1"> <tr> <th>Values Reported</th> <th>Law Limits</th> </tr> <tr> <td>< 0,5</td> <td>3</td> </tr> <tr> <td>< 10</td> <td>75</td> </tr> </table>	Values Reported	Law Limits	< 0,5	3	< 10	75
Values Reported	Law Limits										
< 0,5	3										
< 10	75										
<ul style="list-style-type: none"> ⇒ Aflatoxin B1 ⇒ Deossinivalenolo- DON 	µg / Kg (p.p.m.) µg / Kg	< 2 (< 0,002) < 0,05	<ul style="list-style-type: none"> OGM ⇒ DNA Soya transgenic ⇒ DNA Mais transgenic 	Metodh.: PCR (45cicl) Limit Index: 0,001%	Negative No presence						

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

- 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 SYSTEM QUALITY MANAGEMENT - Regulation **Uni Iso 9001:2008** - Regulation Technical product documentation **UNI 10791:1998**
- 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.