



**SPECIFICATIONS OF FOODSTUFF**  
***High Quality TENDER WHEAT FLOUR***  
 TIPOLOGY

Ed 01-EN  
 Rev. 02  
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**“00” PIZZA CHEF**

**SPECIFICATIONS OF FOODSTUFF**

**GENERAL DATA**

<b>Declaration</b> Prodotto in <b>ITALIA</b> ITALIAN Product	<b>Wheat Flour</b> Rif. Law DPR 09/02/2001, n. 187 Law 04/07/67 n.580 Reg. (UE) N. 97/2010; Disciplinatory M ipaf_24.05.04	<b>Packaging</b> Sacks- multicoupled cellulose according to of the enforced alimentary norm <b>Europallet -</b>
	<b>First Matter</b> Tender Wheat ( <i>triticum aestivum</i> )	

<b>Finished product</b> 	<b>Tender Wheat Flour</b> Flour with <b>gluten elastic and resistant</b> to mixtures <b>consistent</b> with a <b>fragrant</b> taste. Easy to work and excellent results for <i>pizzas, rotisserie and traditional sweets</i> . The appropriate use of this flour for dough to <i>rise and long</i> to get <i>tasty products</i> . Ideal for <b>RESTAURANTS</b> and <b>PIZZERIAS</b> who need a handy format and versatility of use.
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<b>Food preservation</b>	<b>Temperature storage</b> (cool, dry, ventilated and not exposed to direct sunlight) optimum: <b>20÷24 °C</b> <b>68÷76 °F</b>
<b>T.M.C.</b>	Rif.to: <b>Date of packing sacks</b> Lot    Process line /gg. date/day ( <b>12 months</b> )    Unità    U.C. <b>1 / 10 Kg.</b>

**RHEOLOGICAL PROPERTIES**

<b>CONTROLS</b> LABORATORY CHEMICAL RHEOLOGY (Internal Lab)	Alveogramma <i>Chopin</i> Bread making index <b>W:</b> <b>300÷320</b> Elasticity <b>P/L:</b> <b>0,50÷0,60</b>
	Farinogramma <i>Brabender</i> Absorption: <b>55÷57</b> Growth: <b>1'30" ÷ 2'00"</b> Stability: <b>10' ÷ 14'</b> Elasticity: <b>13 ÷ 15</b> Hagberg Index: <b>60÷90</b> Value Index: <b>47 - 49</b>
Indice di Hagberg <i>Falling Number</i> Enzymatic Activity: <b>300 ÷ 360</b> Dry Gluten (%): <b>10,0 ÷ 13,0</b> Parameters <b>STD PROCESS</b> <b>10 ≤ % ≤ 14</b>	

**ANALYSIS PRODUCT TEST** (investigations std batch / reference)

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES <i>(average values : 100 gr. of finished product)</i>				MICRO NUTRIENT	
Point Parameter	Unit of Measurement (%)	Point Parameter	Unit of Measurement (%)	SALI MINERALI <i>(valori medi)</i>	VITAMINE <i>(valori medi)</i>
<b>Protein p/p (N x 6,25)</b>	<b>13,50</b> ± 0,50	<b>Mineral p/p</b>	<b>0,40</b> ± 0,30	Calcium	Thiamine (Vit B1)
<b>Lipids p/p</b>	<b>0,90</b> ± 0,30	<b>Humidity p/p</b>	<b>14,50</b> ± 0,50	Phosphorus	Riboflavin (Vit B2)
<b>Carbohydrates p/p</b>	<b>72,00</b> ± 3,50	<b>Ashes p/p –dry matter</b>	<b>0,50</b> ± 0,05	Magnesium	Niacin (Vit PP)
<b>Food Fibre p/p</b>	<b>3,00</b> ± 0,50			Potassium	Vitamina B6
<b>Total out of 100 g. of di. finished product</b>		<b>Kcal</b>	<b>356,10</b>	<b>Kjoule</b>	<b>1.540,80</b>

<ul style="list-style-type: none"> <li><b>BIOLOGICAL PROPERTIES - FILTH TEST</b>    <i>Biological value of Filth test</i>    <b>Regular - STD</b>    <i>Parameter</i> <b>&lt; Below the limit of the Law</b></li> <li><b>MICROBIOLOGICAL PROPERTIES</b>    <i>Microflora endogenous and exogenous</i>    <b>High Quality</b>    <i>Parameter</i> <b>&lt; Below the limit of the Law</b></li> <li><b>RESIDUES AND MICROPARTICLES</b>    <i>Normative reference values</i>    <b>Absent</b>    <i>Parameter</i> <b>&lt; Below the limit of the Law</b></li> <li><b>OGM - Genetically Modified Organisms</b>    <i>Normative reference values</i>    <b>Absent</b>    <i>Parameter</i> <b>Absent / Ogm free</b></li> </ul>
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**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: <b>HA</b> TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ <b>Analysis HACCP (HA Critical Control Point) -</b> 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 -	
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