



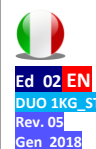
SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET

HIGH QUALITY MIXTURE

TYPE:

Fioreglut
Farina senza glutine



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La Farina di Napoli

SPECIFICATIONS OF FOODSTUFF

AUTHORIZATION HEALTH MINISTRY OF 10 MARCH 2010 N. DGSAN IV I.5.I.H.3./2010/689

GENERAL DATA

Product Prodotto in ITALIA ITALIAN Product	Semi-finished bakery products with Commodities Gluten Free	Packaging	Sealed bags suitable for food printed Type: (PLP acc.COEX 25µ+PE+LD white 50 µ)
Declaration/Ref. to Law	Reg. CE 41/2009 - D.Lgs n.111 /1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 DM 27/02/96 n°209; D.P.R. 30/11/1998 n. 502 - D.Lgs. 27/01/92 n°109; D.Lgs. 8-2-2006 n. 114 D.Lgs. 27-9-2007 n. 178	Reg. CE n°1935/2004 Reg. CE n°2023/2006	Secondary packaging: cardboard-cellulose poly-laminated-plywood.
GMO 	Product conformity OGM FREE NO - Genetically Modified Organisms Reg. CE 1829 /2003 Reg. CE 1830/2003 s.m.i.		Bags/carton n. 12 items of 1 kg Size carton 390x264x300 mm Weight carton 28.11 Lb Cartons/bench n. 54 (9 plan x n.6) 1521 Lb Bench 80x120 (55.11 Lb)
Gluten	Product Conforms accordance with the procedure laid down in Article 7 of D.Lgs 27.01.1992, n.111 and Reg. CE 41/2009 GLUTEN FREE Product conforms Reg. CE 609/2013-UE 828/2014 (gluten <20ppm)	Authorization Health Ministry:	10 March 2010 n. DGSAN IV I.5.I.H.3./2010/689 Ministry of Health authorization for the production of gluten-free foods

Ingredients	Wheat Starch without gluten, Dextrose, Corn Starch, Buckwheat Flour, Rice Starch, Vegetable Fibre, thickener: guar, flavouring.		
Appearance / Color	Fine powdery / White	Flavour	Starchy, neutral
Smell	Pleasant, typical of natural flour, no foreign odors.	Tipology	Gluten free

Product/Brand  Made in ITALY	FINISHED FOR BAKERY WITH GLUTEN-FREE MATERIALS Semi-milled flour for professional use. Mixture basis for the preparation of gluten free pizzas, bread, buns and flat bread. The mixture and the goods made in oven obtained without gluten-free nor contamination are fit for consumption by people who show celiac disease-intolerance to gluten and they have to follow a strict gluten-free diet. The mixture ideal for consumption by not celiac people but they choose a diet feeding which gluten is absent.		
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Characteristics	Manufactured by raw materials free of gluten. Quick and easy in its use. Prepared for HIGH-SHELF, DIGESTIBILITY . Recommended for superb food such as <u>pizza, bread and confectionery products</u> . Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: Italian Breadmaking *Italian products*		
Allergens	May contain: MILK and SESAME	Gluten	< 20 p.p.m. < 20 mg/Kg as it is
CONTROLS CHEMICAL LABORATORY	GLUTEN (Law Limits) RESIDUAL GLUTEN	< 20 p.p.m. < 1 p.p.m.	Research (GLIADIN) ELISA Enzyme -Immuno
Warnings	For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.		

Preservation	Storage temperature: The product can be stored for 18 months (at closed package), if stored in a cool dry place and not exposed to direct sunlight. Max temperature 24 ° C . Carefully close the packaging after use.		
T.M.C. / Durability	Rif.to: date of packaging	Lot	Process line /gg. (18 Months)
Code EAN	Unit (Bag Weight)	U.C. 1 Kg	Codice EAN: 8033315651966
	(Package Weight)	U.C. 12 Kg	Codice EAN: 8033315652161
			SINGLE BAGS 130x75x235 mm
			CARTON (12 SINGLE BAGS) N. 12 ITEMS OF 1 KG



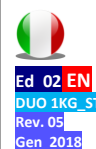
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ANALYSIS PRODUCT TEST (investigations std batch / reference)

Values are obtained by theoretical calculation by laboratory testing, data sheets and / or literature

CHEMICAL-PHYSICAL AND NUTRITION PROPERTIES

(average values : 100 gr. of finished product)

MICRONUTRIENTS

Point Parameter	Value/Unit of Measurement (%)	Point Parameter	Value/Unit of Measurement (%)	MINERALS (medium value)	VITAMIN (medium value)
Proteins p/p (N x 6,25)	1,50	Salt (N _a x 2,5) (g.)	0,25	Calcio	60 mg
Total Fat p/p of which saturates	0,70 0,40	Umidità p/p	10,50	Fosforo	500 mg
Carbohydrates p/p of which sugar	84,40 7,0	Gluten	<20 ppm (mg/kg)	Magnesio	190 mg
Food Fiber p/p	4,20			Ferro	0,7 mg
Total out of 100 g. of finished product				Ferro	0,7 mg
Energy Kcal				Tiamina - B1	
357				Riboflavina - B2	
Energy Value Kjoule				Niacina - PP	
1.513				Vitamin - B6	
				Vitamin - B6	

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 500.000	HA
Total micotic Count Moulds and yeasts	UFC /g	< 1000 <1000	HA
Total Coliform	UFC / g (MPN /g)	≤ 100	HA
Escherichia coli	UFC/g	< 10	Absent
Clostridium spp.	UFC/g	< 10	Absent
Bacillus cereus	UFC/g	< 10	Absent
Bacillus spp.	UFC/g	< 10	Absent
Staphylococcus aureus c.p.	UFC/g	< 10	Absent
Salmonella spp.	UFC / 25g	Absent	Absent

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens in Article 27 of the Law. 88 of July 7, 2009 Mandatory declaration of Allergenic Ingredients

ALLERGENS Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Law n. 88 del 7 Luglio 2009 e ss.mm. e i.i. Allergen evidence: ☐ yes ☒ NO

Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)	Allergen	Cross-contamination raw material	Unintentional presence in the ended product (Carry-over)	In Facility (production plant)
Cereals containing gluten and products (wheat flour)	☒ NO	☒ NO	☒ NO	Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	☒ NO	☒ NO	☒ YES
Crustaceans and products thereof	☒ NO	☒ NO	☒ NO	Celery and products thereof	☒ NO	☒ NO	☒ NO
Eggs and egg products	☒ NO	☒ NO	☒ YES	Mustard and products thereof	☒ NO	☒ NO	☒ NO
Fish and products thereof	☒ NO	☒ NO	☒ NO	Sesame seeds and products derived	☒ NO	☒ YES	☒ YES
Peanuts and products thereof	☒ NO	☒ NO	☒ NO	Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	☒ NO	☒ NO	☒ NO
Soybeans and products thereof	☒ NO	☒ YES	☒ YES	Lupin and products thereof	☒ NO	☒ NO	☒ NO
Milk and milk products including lactose	☒ NO	☒ YES	☒ YES	Molluscs and products thereof	☒ NO	☒ NO	☒ NO

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

- DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE -HACCP_HA (Application Control System HACCP-QMS)
- TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (HA Critical Control Point) -
- The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -
- The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -

