





SPECIFICATIONS OF FOODSTUFF

GENERAL DATA





Declaration The «durum wheat semolina», or simply «semolina», is the granular product with live edges obtained by milling and subsequent coaxing of durum wheat, freed from foreign substances and impurities.	Remilled durum wheat semolina  Rif. Law D.P.R. 5 marzo 2013, n. 41 - Rif. Law DPR 9 febbraio 2001, n. 187  Law 27/02/96 n°209; Law 22.02.94, n. 146.  Rif. Law 4 luglio 1967, n. 580	Packaging	Sacks : multicoupled cellulose <i>according to of the enforced alimentary norm</i>
		Palettization	Europallet - International

First Matter	Durum wheat <i>(Triticum durum)</i>		
Appearance Color	Fine granular Amber-yellow	Odour Taste	Pleasant, typical, no foreign smells. Rustic and Tradizional

Finish product 	SEMOLINA obtained from the careful and accurate selection of the best type DURUM WHEAT. <i>Obtained from the milling of durum wheat with a diagram for semolina, it receives successive refinements and remachings to reduce and calibrate the grain size. This reduction obtained during the remaking phase favors the workability of the dough, especially if this is done manually.</i> <i>The organoleptic characteristics, the correct protein content and the quality of gluten, give our durum wheat semolina the ability to produce finished products with long browning, fragrance and excellent stability of amber yellow color. Also excellent for dusting.</i>
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Food preservation	Temperature storage (cool, dry, ventilated and not exposed to direct sun light) 15-18 °C				
T.M.C./ Shelf life	<i>Rif.to date of packing sacks</i>	Lot	Process line <i>date /day.</i>	Unit	U.C 5 Kg ÷ 11 Lb
Allergens	Gluten <i>(naturally present in cereals and granulated products)</i>			Additives	No presence

RHEOLOGICAL PROPERTIES




CONTROLS Laboratory Chemical e Rheology (External Lab.)	 Alveogramma <i>Chopin</i>	Ind. Forza. W: 230 MIN +/- 15 (X10 ⁻⁴ i)				Elasticity P/L: 2,30			
		Indice di Giallo: (MINOLTA): Colore B: 20 MIN							
	 Farinogramma <i>Brabender</i>	 <i>Falling Number Att.</i> Enzim. 300 MIN	 Quantità Glutine <u>secco</u>: 12,00 MIN Valutazione Glutine: Ottimo	Soft wheat flours (determined on cereal) T.Q.%< 3					
		GRANULOMETRY							
		> 280µ	5	> 250µ	10	< 250µ	85		

ANALYSIS OF PRODUCT

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS <i>(average values: 100 g. of finished product)</i>					MICRO NUTRIENT <i>(average values) mg/100g</i>	
Parameters	Unità di Misura (%)		Parametro	Unità di Misura (%)	SALI MINERALI	VITAMINE
Proteins <i>p/p (N x 6,25)</i>	13	± 0,50	Sale <i>(N_a x 2,5) (g.)</i>	0,005 ± 0,002	Calcio 17mg	Tiamina (Vit B1) 0,20 mg
Total Fat <i>p/p of which saturates</i>	1,5 0,3	± 0,30 ---			Fosforo 165 mg	Riboflavina (Vit B2) 0,15 mg
Carbohydrates <i>p/p of which sugar</i>	68 1	± 3,50 ---	Ceneri <i>p/p – sostanza secca</i>	0,88 ± 0,02	Ferro 1,3 mg	Niacina (Vit PP) 2 mg
Fibre alimentari <i>p/p</i>	3,5	± 0,50		± 1,0	Potassio 170 mg	Vitamina E tr
Total out of 100 g. of finished product	Kcal	335	Kjoule	1.420		

MICROBIOLOGICAL CHARACTERISTICS

<div><p>Il mulino di Napoli - 1924</p></div>	<div>SPECIFICATIONS OF FOODSTUFF</div> <div>REMILLED DURUM WHEAT SEMOLINA</div> <div></div>	<div><div>Ed.02EN Rev. 08 Apr. 2024</div></div> <div>Pag. 2 di 2</div>
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














































Parameters	Unit of measurement	Reference value	Q.S.
 Total microbiological Count	UFC /g	≤ 60.000	HA - PRP
 Total micotic Count <i>Moulds and yeasts</i>	UFC /g	≤ 2000	HA - PRP
 Total coliform	UFC / g (MPN /g)	≤ 10 ≤ 100	HA - PRP

 <i>Escherichia coli</i>	UFC /g	< 10	 <i>Clostridium spp.</i>	UFC /g	Absent	 <i>Staphylococcus aureus c.p.</i>	UFC /g	< 10
 <i>Bacillus cereus</i>	UFC /g	< 10	 <i>Bacillus spp.</i>	UFC /g	< 10	 <i>Salmonella spp.</i>	UFC /g	Absent






ALLERGOLOGICAL PROPERTIES


Ingredients/Allergens listed in Annex 2 to Reg. EU No. 1169/2011 of the European Parliament and of the Council

 **Mandatory declaration of Allergenic Ingredients**

 ALLERGENS Reg. UE 1169/2011 – Code of practice on food allergen management for food business operators CXC 80-2020 <i>Evidence allergen:</i> <input type="checkbox"/> YES <input type="checkbox"/> NO							
<i>Allergen</i>	 <u>Cross-contamination raw material</u>	 <u>Unintentional presence in the ended product (Carry-over)</u>	 <u>In Facility</u>	<i>Allergen</i>	 <u>Cross-contamination raw material</u>	 <u>Unintentional presence in the ended product (Carry-over)</u>	 <u>In Facility</u>
▶ Cereals containing gluten and products (wheat flour)	 YES	 YES	 YES	▶ Nuts: almonds (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof.	 NO	 NO	 NO
▶ Crustaceans and products thereof	 NO	 NO	 NO	▶ Celery and products thereof	 NO	 NO	 NO
▶ Eggs and egg products	 NO	 NO	 NO	▶ Mustard and products thereof	 YES	 YES	 NO
▶ Fish and products thereof	 NO	 NO	 NO	▶ Sesame seeds and products derived	 NO	 NO	 NO
▶ 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	 YES	 YES	 NO	▶ Lupin and products thereof	 NO	 NO	 NO
▶ Milk and milk products including lactose	 NO	 NO	 NO	▶ Molluscs and products thereof	 NO	 NO	 NO









GOVERNING LAW

	Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL	October 25 th 2011 related to the supply of information on the foods to the consumers, that it modifies the Reg. (Us) n. 1924/2006 and (Us) n. 1925/2006 of the European Parliament and of the Council.
	Commission Regulation (UE) 2021/382 of 3 march 2021	Amending the Annexes to Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture
	Commission Regulation (EU) 2023/915 of 25 april 2023	On maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
	D.Lgs. 27-9-2007 n. 178	Provisions amending and integrating with law. February 8, 2006, n. 114, implementing Directives 2003/89/EC, 2004/77/EC and 2005/63/EC, in the indication of ingredients present in foodstuffs, as well as implementation of Directive 2006/142/EC.
	D.Lgs. 8-2-2006 n. 114	Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.
	Dir. 10-11-2003 n. 2003/89/CE	Directive of the European Parliament and Council amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.





PROCESS/PRODUCT CONTROLS / - REPORT / ANALYSIS ON RAW MATERIAL / PROCESS FOOD / LOT END PRODUCT

 TEST REPORT / ANALYSIS ON FINISHED PRODUCT _ HACCP analysis _HA (Application of HACCP Control System in QMS implementation regime)  DECLARATION and / or PRODUCTION REPORT for BATCH OF PRODUCT STD min: HA  FSSC 22000 CERTIFICATION SCHEME FOR FOOD SAFETY SYSTEM - ISO 22000:2005, ISO/TS 22002 - FSSC 22000 REQUIREMENTS – Category E  Reference legislation - Legislative Decree no. 193 of 6 November 2007; - Reg. (EC) 04/29/2004 n. 852/2004 Regulation of the European Parliament on the hygiene of food products.  Reference legislation - D.M. 209 of 27/02/1996 - directives 93/43 / EEC and 96 / EC concerning the hygiene of food products.  Reference legislation - Reg. (CE) 01-28-2002 n. 178/2002 4002 - European Parliament and Council establishing the general principles and requirements of food law, establishing the European Food Safety Authority and establishing procedures in the field of food safety - Food Traceability. Reg. (CE) n. 1935/2004 of 27 October 2004 - Reg. Of the European Parliament and of the Council: materials and objects intended to come into contact with food products. Reg. C.E. 1829/2003 and 1830/2003, does not contain genetically modified organisms.	 
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