



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Ed 02 EN

Rev. 02

Apr. 2025

Pag. 1

La Farina di Napoli

Aria

Per teglia, pala e pinsa

FARINA DI GRANO TENERO TIPO "0"
CON PASTA MADRE

SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Type "0" soft wheat flour with sourdough.

preparation based on soft wheat flour type "0" with sourdough* for bakery products

REG. (UE) 1169/2011
Rif. Law D.P.R. 5 marzo 2013, n. 41
R Rif. Law DPR 09/02/2001, n. 187
Law 04/07/67 n.580
Reg. (UE) N. 97/2010; Disciplinary Mipaf_24.05.04

Packaging

Bags : poly-laminated paper-cellulose
in accordance with current food legislation
Europallet-

First Matter

Tender Wheat (*Triticum aestivum*) and Mother Sourdough .

Final Product/ Prepared Product



Soft Wheat Flour Type "0" with "Mother Sourdough**"

Aria is a Soft Wheat Flour Tipy "0" with "Mother Sourdough" ideal for **Pan, Pale pizza and Pinsa.**

The **"Mother Sourdough"** is a dried inactive mother sourdough made solely by water and soft wheat flour type "0", an ancient recipe that gives the dough **airiness, fragrance and preservation.**

Aria is 100% natural, gently milled from the best wheats selected by Mulino Caputo, ideal also to create pizza bases to reheat in the oven and for the freezing chain.



CAPUTO
Il mulino di Napoli



Ingredients

Soft Wheat Flour Tipy "0" and Mother Sourdough (inactive dried sourdough).

Characteristics

* **Mother Sourdough:** is a natural inactive dried sourdough: It is obtained by mixing type "0" soft wheat flour and water, acidified by a complex of yeasts and lactic bacteria, capable of starting the fermentation of doughs for bakery and pastry shop.

Storage

Temperature storage (cool, dry, ventilated and not exposed to direct sun light) optimum: **20÷24 °C 68÷76 °F**
Umidity p/p maximum **15,50 %**

T.M.C. / Shelf life

Rif.to: **date of packing** Lot **Process line /gg. Date/day** **12 months** Unit **U.C.** **5 Kg ÷ 11 Lb**
Shelf Life

RHEOLOGICAL PROPERTIES



LABORATORIO
CHIMICO
REOLOGICO
(Internal Lab)

Alveogramma
Chopin

Bread making index **W:** **300÷320**

Elasticity **P/L:** **0,50÷0,60**

Farinogramma
Brabender

Absorption: **62÷64**

Stability: **12'÷ 14'**

Degree of Softening: **40÷60**

Dough Development time: **4÷ 5**

Indice di Hagberg
Falling Number

Enzymatic activity: **340 ÷ 360**

Wet gluten (%): **≥ 38**

Control parameters (Internal-Lab) **± 3**

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product)

MICRONUTRIENT

(average values) mg/100g

Parameters	Unit of measurement (%)		Parameters	Unit of measurement (%)		MINERAL SALT		VITAMINS	
Proteins p/p (N x 6,25)	13	± 0,50	Food Fiber p/p	3	± 0,50	Calcium	24	Tiamin (Vit B1)	0,28
Total Fat p/p of which saturates	1 0,2	± 0,30 ---	Salt (Na x 2,5) (g.)	0,001	± 0,002	Phosphorus	155	Riboflavin (Vit B2),	0,05
Carbohydrates p/p of which sugar	70 1	± 3,50 ---	Ashes p/p – dry matter	0,60	± 0,05	Potassium	145	Niacin (Vit PP) Vitamin E	1.4 tr

Total out of 100 g of product	Kcal	347	Kjoule	1.472			
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BIOLOGICAL CHARACTERISTICS - FILTH TEST	Value biological of Filth test	Regular - STD	Parameter	< Below the limit of the Law
MICROBIOLOGICAL CHARACTERISTICS	Endogenous Microflora and esogene	High Quality	Parameter	< Below the limit of the Law
CHEMICAL-PHYSICS CHARACTERISTICS	Normative values of reference	High Quality	Parameter	< Below the limit of the Law
RESIDUES AND MICRO-PARTICLES	Normative values of reference	Absent	Parameter	< Below the limit of the Law
OGM - Genetically Modified Organisms	Normative values of reference	Absent	Parameter	Absent / Ogm free

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 40.000	HA - PRP
Total micotic Count <i>Moulds and yeasts</i>	UFC /g	< 1000 <500	HA - PRP
Total coliform	UFC /g (MPN /g)	≤ 100 ≤ 1000	HA - PRP

<i>Escherichia coli</i>	UFC/g	< 10	<i>Clostridium spp.</i>	UFC/g	Assente	<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	Assente
<i>Enterococchi spp.</i>	UFC/g	< 10						

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	RESIDUES	Caputo std mg / Kg	HEAVY METALS	Caputo std mg / Kg
AGROCHEMICALS ▶ Insecticides ▶ Acaricides ▶ Fungicides	Lower than legal limits GC-MS e/o LC-MS/MS	▶ Glyphosate	Lower than legal limits	Lead Chromium Cadmium Mercury	< 0,1 < 0,2 < 0,1 < 0,1
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology
⇒ Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ ⇒ Deossinivalenolo - DON ⇒ Fumonisine	< 4 / < 2 < 600 < 200	Ochratoxin A - OTA Zearalenone - ZEA	< 3,0 < 75	DNA	QUALITATIVE GMO- EXTENDED SCREENING RESEARCH
					Control Promoters 35S-NOS- FMV- Negative

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 *Evidenza allergene:* ☐ SI ☐ NO

Allergen	Cross-contamination from raw material	Production line/ Facility	Eventual and unintentional presence in the finished product	Allergen	Cross-contamination from raw material	Production line/ Facility	Eventual and unintentional presence in the finished product
▶ Cereals containing gluten and products (wheat flour)	☒ YES	☒ YES	☒ YES	▶ Nuts *	☒ 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	☒ NO	☒ YES
▶ Fish and products thereof	☒ NO	☒ NO	☒ NO	▶ Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
▶ Peanuts and products thereof	☒ NO	☒ NO	☒ NO	▶ Sulfur dioxide and sulphites *	☒ NO	☒ NO	☒ NO
▶ Soybeans and products thereof	☒ YES	☒ NO	☒ YES	▶ Lupin and products thereof	☒ NO	☒ NO	☒ NO
▶ Milk and milk products including lactose	☒ NO	☒ NO	☒ NO	▶ Molluscs and products thereof	☒ NO	☒ NO	☒ NO

* Almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivatives. ---- ** Sulfites in conc. greater than 10 mg/kg or 10 mg/l exprSO₂.

TECHNICAL AND SCIENTIFIC REFERENCE

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

- REPORT / ANALISYS ON END PRODUCT _ Analisis HACCP _ HA (Application HACCP Control System - SGQ)
- DECLARATION and/or PRODUCTION REPORT per PRODUCT LOT STD min: HA
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 - igiene prodotti alimentari.
- Legislative Decree 193-6 November 2007 and subsequent amendments.
- Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.



CAPUTO
Il mulino di Napoli

Food Safety System
Certification 22000

Genus

QUALITY SYSTEM CERTIFICATION
DNV
ISO 9001

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CERTIFIED
MANUFACTURING