



SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY



Ed 02 EN

Rev. 07

Apr. 2025

Pag. 1

La Farina di Napoli

Nuvola



SPECIFICATIONS OF FOODSTUFF

GENERAL DATA

Declaration

Wheat flour is the product obtained by grinding and consequent sifting of soft wheat freed from foreign substances and impurities.

Tender Wheat Flour

Rif. Law D.P.R. 5 /032013, n. 41
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

Sacks : multicoupled cellulose according to of the enforced alimentary norm Europallet -

Information on waste collection

PAP 22: Paper collection

First Matter

Tender Wheat (*Triticum aestivum*)

Prodotto Finito



Tender Wheat Flour Type "0"

NUVOLA COMES OUT FROM THE MOLINO CAPUTO'S RESEARCH AND DEVELOPMENT DEPARTMENT FOR THOSE WHO WANT TO ACHIEVE HIGH FRAGRANCE AND WIDE ALVEO STRUCTURE.

RAW MATERIAL IS SELECTED ACCURATELY IN ORDER TO ENSURE HIGH VOLUME AND SOFTNESS, PRE-FERMENTED WHEATS ARE BLENDED TO INCREASE GAS ACTIVITY.

NUVOLA IS 100% NATURAL, FREE FROM ADDITIVES OR PRESERVATIVES.

NUVOLA CAN BE COMBINED WITH NUVOLA SUPER FOR THE PREPARATION OF BIGA, POOLISH OR SOUR-DOUGH.



CAPUTO
Il mulino di Napoli

Food preservation



Temperature storage (cool, dry, ventilated and not exposed to direct sun light)

optimum: 20÷24 °C 68÷76 °F



Umidità p/p MAXIMUM

15,50 %

T.M.C./Shelf life

Rif.to: date of packing sacks

Lot

Process line /gg.
Date/day

12 months

Unit

U.C.

25 Kg. ÷ 55,11 Lb
15 Kg ÷ 33 Lb

RHEOLOGICAL PROPERTIES



CONTROLS



Alveogramma
Chopin

Bread making index **W:** 270÷290

Elasticity **P/L:** 0,50÷0,60

LABORATORY
CHEMICAL
RHEOLOGY
(Internal Lab)



Farinogramma
Brabender

Absorption: 60÷62

Stability: 8'÷ 10'

Degree of Softening: 40÷60

Dough Development time: 2'50"÷ 3'00"



Indice di Hagberg
Falling Number

Enzymatic activity:
240 ÷ 260

Wet gluten (%): ≥ 36
Control parameters (Internal Lab) ± 3

ANALYSIS OF PRODUCT (investigations std batch/reference)

CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product as such)

MICRO NUTRIENT

Parameters	Unit of measurement (%)	Parameters	Unit of measurement (%)	MINERAL SALT (average values) mg	VITAMINS (average values) mg
Proteins p/p (N x 6,25)	12,5 ± 0,50	Food Fiber p/p	3 ± 0,50	Calcium	24
Total Fat p/p of which saturates	1 ± 0,30 0,2 ---	Salt (Na x 2,5) (g.)	0,006 ± 0,002	Phosphorus	155
Carbohydrates p/p of which sugar	72 ± 3,50 1 ---	Ashes p/p – dry matter	0,60 ± 0,05	Potassium	145
Total out of 100 g. of finished product				Niacin (Vit PP) Vitamin E	
Kcal		Kjoule		1.4 tr	
354		1.502			

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 (*Triticum aestivum*)

Normative values of reference

Absent

Parameter Absent / Ogm free





SPECIFICATIONS OF FOODSTUFF

HIGH QUALITY TENDER WHEAT FLOUR

TIPOLOGY

Nuvola



Ed 02 EN

Rev. 07
Apr. 2025

Pag. 2

La Farina di Napoli

MICROBIOLOGICAL CHARACTERISTICS

Parameters			Unit of measurement			Reference value			Q.S.		
	Total microbiological Count		UFC /g			< 50.000			HA - PRP		
	Total micotic Count <i>Moulds and yeasts</i>		UFC /g			< 2000 <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	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
	<i>Enterococchi spp.</i>	UFC /g	< 10								

RESIDUAL AND MICRO PARTICLES

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

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

Evidence allergen: ☐ YES ☒ 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 : 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	☒ NO	☒ YES
▶ 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	☒ 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

GOVERNING LAW

© - Genus Group Quality Management, Development & Innovation

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 853/2004 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

- REPORT / ANALYSIS ON END PRODUCT _ Analisis HACCP_HA
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
- 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.

