



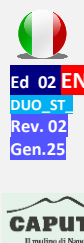
## SEMI-FINISHED TECHNICAL SHEETS

HIGH QUALITY SEMI-FINISHED PRODUCT

TYPOLOGY



500g - 1.1 Lb



## SEMI-FINISHED TECHNICAL SHEET

### GENERAL DATA

Product	<b>Semi-finished bakery products</b> <b>ACTIVE DRY YEAST IN POWDER.</b> <i>Intended for professional use in accordance with current food legislation</i>	Primary Packaging	Heat-sealed printed bag suitable for food use. <b>Vacuum packed</b> Type: (Polyester + aluminum + polyester + polythene (PET + ALU + PET + PE))
Made in	Italy (UE)	Recycling indications	C/LDPE 90: Plastic
Product origin (finished product)	Produced and manufactured in Italy (IT)	Secondary packaging	Carton box Bags stored in cardboard boxes-cellulose poly-coupled-multilayer.
		Recycling indications	PAP 20 cardboard: paper
Declaration	Rif. Law DM 27/02/96 n°209 Rif. Law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	Ministerial Decree 21 marzo 1973; Reg CE n°1935/2004 - Reg. CE n°2023/2006	

Appearance / Color	Small cylindrical beige granules.	Flavour	Acidulous
Odor	Pleasant, typical of natural yeast, no foreign odors.	Color	Beige

### SEMI-FINISHED: **ACTIVE DRY YEAST IN POWDER**

\*: DRY YEAST IN POWDER is natural yeast, also called dried BEER yeast.

**Active** dry yeast consisting of *Saccharomyces cerevisiae* cells, **fed** with ITALIAN MELASSA and produced using **highly selected ITALIAN strains**.

Suitable for use in all fermentation and leavening processes, it guarantees a **PROLONGED FERMENTATIVE POWER**, ideal for the preparation of pizza, focaccia, desserts and all baked products.

**NATURALLY GLUTEN-FREE** product, therefore ideal also for this kind of preparation.

It guarantees superb results in all bakery and bakery processes; moreover, it gives bakery products an excellent natural bread aroma.

Dehydrated, with calibrated grain size, vacuum packed to increase **health**.



### Method of use



Dry Yeast powder acts actively in the fermentation and leavening of all types of dough, we recommend the use of a **DOSE** of **1÷2% on the amount of flour used**.

**ELIMINATES WASTE** thanks to the **resealable packaging** and easy storage, stabilizes and increases the quality characteristics of a baked product, such as **PRESERVATION, TASTE, AROMA** and **FRESHNESS**.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: **Italian Breadmaking \*Italian products\***

Ingredients	<b>Natural yeast (<i>Saccharomyces cerevisiae</i>)</b> , EMULSIFIER: sorbitan monostearate.
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Indications	It <b>replaces</b> the fresh used brewer's yeast and guarantees greater fermentation stability prolonged over time.	Recommended doses	<b>1÷2% of the amount of flour used</b>
Storage	<b>Storage temperature:</b> The product is kept for <b>24 MONTHS</b> if kept in a cool and dry place and not exposed to direct sunlight. Temperatures not exceeding <b>25 ° C</b> .		

T.M.C. / Shelf life	Rif.to: <b>date of packaging</b> <b>(Vacuum - original packaging)</b>	Lot	Process line /gg. Alphanumeric code	<b>(24 MONTHS)</b> from the date of production if stored in its original sealed packaging . The product is vacuum packed.	Traceability 6 digits: minimum storage time 1 letter: year of production 4 digits: lot reference 2 letters: product type 4 last digits: production time
Durabilità	Una <b>volta aperto</b> , il pacchetto può essere conservato ben chiuso a <b>temperatura di refrigerazione</b> (fra 0°C e 10°C) per altre <b>6 settimane</b> senza subire perdite di potere fermentativo.				



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La Farina di Napoli

Code EAN	Unit	(Weight Bag) Net	U.C. 500 g	Code EAN: 8014601100023	SINGLE PACK	130x75x235 mm
		(Package Weight)	U.C. 20 x 500g	Code EAN: 8014601110022	CARDBOARD	N. 20 PECIES OF 500 G

Type of packaging	A	B	C	D	E	F	G	H	I	L	M
	20x500g	20	500g		64	16	4		640 kg		1000x1200
	A: Tipologia confezionam. / Packing typology B: N° pezzi unità / Pieces packing unit C: Peso netto unità / Net weight packing unit D: Peso lordo unità / Gross weight packing unit E: Numero unità pallet / Nr units pallet			F: Numero unità piano / Nr units layer G: Numero piani / NR of layers H: Altezza bancali / Pallet height I: Peso netto pallet / Pallet net weight L: Peso lordo pallet / Pallet gross weight M: Tipologia pallet / Pallet typology							

## RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL-RHEOLOGICAL (Internal Lab)	Fermentative power ml CO <sub>2</sub> Internal method > 1250	Con un <b>PROLUNGATO POTERE FERMANTIVO.</b>	
		<p>Analisi stabilità fermentativa</p> <p>1h 1.5h 2h 2.5h</p>	<p>Il lievito Caputo garantisce elevata stabilità anche in lievitazioni prolungate nel tempo.</p> <p>● Lievito Caputo ● Altri lieviti</p>

## PRODUCT ANALYSIS

NUTRITIONAL CHARACTERISTICS – Reg.UE 1169/2011 (Average values - reference 100 g. of product) Indicative average values based on the current literature and / or available data.				CHEMICAL-PHYSICAL CHARACTERISTICS	
Parameter	Unit of Measurement (%)		Parameter	Unit of Measurement (%)	
<b>Fats</b> of which Saturated fatty acids % of wich trans fatty acid %	6,5 2 0		<b>Proteins %</b>	45	
<b>Carbohydrates %</b> of which sugar	14 13		<b>Salt (Na x 2,5) (g.)</b>	0,3	
<b>Dietary fiber %</b>	26				
<b>Total of 100 g. of product</b>		<b>Kcal</b>		<b>347</b>	
		<b>Kjoule</b>		<b>1.452</b>	

REQUIREMENTS			
■ BIOLOGICAL CHARACTERISTICS - FILTH TEST	► Biological value of the Filth test	Regular - STD	Parameters < Lower than the Legal limits
■ MICROBIOLOGICAL CHARACTERISTICS	► Endogenous and exogenous microflora	High Quality	Parameters < Lower than the Legal limits
■ CHEMICAL-PHYSICAL CHARACTERISTICS	► Normative reference values	High Quality	Parameters < Lower than the Legal limits
■ RESIDUES AND MICROPARTELS	► Normative reference values	Absent	Parameters < Lower than the Legal limits

## MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value
Total microbial load (mesophilic)	UFC /g	< 1 x 10 <sup>7</sup>
Coliform	UFC / g (MPN /g)	≤ 1000
Escherichia coli	UFC /g	< 100
Staphylococcus aureus c.p.	UFC / g (MPN /g)	≤ 10
Salmonella spp.	UFC / 25g (MPN /g)	Absent in 25 ml
Listeria monocytogenes	UFC /g	Max 100

## INGREDIENTS AND DERIVATIVES

ORIGIN	mg / Kg %	PROTEIN	mg / Kg %	DERIVATIVES	mg / Kg %	DERIVATIVES	mg / Kg %
a - Bovine Origin a - Milk Origin	ABSENT	a - GMO Soy Protein a - GMO Corn Protein	ABSENT	a - Non-protein derivatives from GMO soy a - Non-protein derivatives from GMO corn	ABSENT	A -Other GMO ingredients	ABSENT



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## DECLARATIONS OF SECURITY

FINISHED  
PRODUCT

- ▶ The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as dangerous, are characterized by community occupational exposure limits such as to require the formulation of a safety data sheet.
- ▶ The product has not been subjected to ionizing radiation or contains raw materials that have been subjected to it.

## DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION

FINISHED  
PRODUCT

- The company complies with all Italian and EU legislation (where applicable) regarding:
- ▶ - Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07).
  - ▶ - Health and safety in the workplace (with particular reference to Legislative Decree 81/08).
  - ▶ - Environmental protection (with particular reference to Legislative Decree 152/06). -- Privacy protection - with particular reference to the GDPR REGULATION (EU) 2016/679.

- ▶ The data shown corresponds to our best knowledge related to the issue date of the card.
- ▶ The recommendations given do not include our responsibility for the use of the product, as we have no control over the production of your finished product.

## ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council

⚠ **Mandatory declaration of Allergenic Ingredients**

⊙ **ALLERGENS** Reg. UE 1169/2011 - Annex II

Allergen evidence: ☐ yes ☐ NO Ente Absent means lower than the detection limits

Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site	Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site
▶ <b>Cereals</b> containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<b>Nuts:</b> 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.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Crustaceans</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Celery</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Eggs</b> and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Mustard</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Fish</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Sesame</b> seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Peanuts</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Sulphur</b> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Soybeans</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Lupin</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ <b>Milk</b> and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ <b>Molluscs</b> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.

## TECHNICAL AND SCIENTIFIC REFERENCE LEGISLATION

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<b>REGULATION (EU) N. 1169/2011</b>	25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.
<b>D.Lgs. 27-9-2007 n. 178</b>	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/89 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of Directive 2006/142 / EC. Implementation of directives 2003/89 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.
<b>D.Lgs. 8-2-2006 n. 114</b>	
<b>Dir. 10-11-2003 n. 2003/89/CE</b>	DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.
<b>Origin of raw material</b>	The product consists of raw materials of plant origin from EU / non-EU agriculture. Produced from raw materials declared to be free of genetically modified organisms.



## PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F.

- TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT \_ HACCP Analysis \_HA\_PRP\_PRPO
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
- Legislative Decree 193 - 6 November 2007 e ss.mm.ii.
- Reg (UE) 2017/625 of the European Parliament and of the Council of 15 marzo 2017