



# SPECIFICATIONS OF FOODSTUFF

## HIGH QUALITY TENDER WHEAT FLOUR

### TIPOLOGY



# Nuvola Super



## 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.

#### Wheat Flour

The Bread and Flour (Amendment) (England) Regulations 2024 (S.I. 2024/1162)  
Rif. Law D.P.R. 5 /032013, n. 41  
Law 04/07/67 n.580  
Law DPR 09/02/2001, n. 187

#### Packaging

Information on waste collection

#### First Matter

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

PAP 22: Paper collection

Tender Wheat (*Triticum aestivum*)

#### Prodotto Finito



#### Enriched Wheat Flour Type "0"

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

NUVOLA SUPER CAN BE USED IN ALTERNATIVE TO NUVOLA FOR THOSE WHO PREFER A STRONGER GLUTEN NET OR DEFINITELY FOR THE PREPARATION OF BIGA, POOLISH OR SOUR-DOUGH.

NUVOLA SUPER IS 100% NATURAL, FREE FROM ADDITIVES OR PRESERVATIVES, JUST AND SOLELY FROM THE BEST WHEATS.



#### 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:** 320÷340

Elasticity **P/L:** 0,50÷0,60

LABORATORY  
CHEMICAL  
RHEOLOGY  
(Internal Lab)



Farinogramma Brabender

Absorption: 60÷62

Stability: 12'÷ 14'

Degree of Softening: 30÷60

Dough Development time: 3'00"÷ 4'00"



Indice di Hagberg Falling Number

Enzymatic activity: 240 ÷ 260

Wet gluten (%): ≥ 40

Control parameters (Internal Lab) ± 3

### ANALYSIS OF PRODUCT (investigations std batch/reference)

#### CHEMICAL-PHYSICS AND NUTRITIONAL CHARACTERISTICS

(average values: 100 g. of finished product)

#### MICRO NUTRIENT

(average values) mg/100g

| Parameters                          | Unit of measurement (%) |               | Parameters             | Unit of measurement (%) |         | ENRICHED WITH MINERAL SALTS AND VITAMINS |         |                     |        |
|-------------------------------------|-------------------------|---------------|------------------------|-------------------------|---------|------------------------------------------|---------|---------------------|--------|
| Proteins p/p (N x 6,25)             | 13,5                    | ± 0,50        | Food Fiber p/p         | 3                       | ± 0,50  | Calcium                                  | 300-455 | Thiamin (Vit B1)    | ≥ 0.24 |
| Total Fat p/p<br>of which saturates | 1<br>0,2                | ± 0,30<br>--- | Salt (Na x 2,5) (g.)   | 0,001                   | ± 0,002 | Iron                                     | ≥ 2.10  | Niacin (Vit B3)     | ≥ 2.40 |
| Carbohydrates p/p<br>of which sugar | 70<br>1                 | ± 3.50<br>--- | Ashes p/p – dry matter | 0,60                    | ± 0,05  |                                          |         | Folic Acid (Vit B9) | 0.250  |

Total out of 100 g. of finished product

Kcal

347

Kjoule

1.472

#### 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





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## 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 <100     |        |                                                                                     | 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<br>GC-MS e/o LC-MS/MS | ▶ Glyphosate                         | Lower than legal limits | ⚠ Lead       | ⚠ Cadmium                                             | < 0.2                                  | < 0.1 |
|                                                                                                                 | ⚠ Chromium                |                                               |                                      |                         | ⚠ Mercury    | < 0.2                                                 | < 0.01                                 |       |
| MICOTOXINE                                                                                                      |                           | Caputo std µg / Kg                            | MICOTOXINE                           | Caputo std µg / Kg      | OGM          | Methodology                                           | Caputo std µg / Kg                     |       |
| ⇒ Total Aflatoxins (B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> +G <sub>2</sub> ) / Aflatoxin B <sub>1</sub> |                           | < 4 / < 2<br>< 600<br>< 200                   | ⚠ Ochratoxin A - <a href="#">OTA</a> | < 0,3<br>< 75           | ⚠ DNA        | QUALITATIVE GMO-<br>EXTENDED<br>SCREENING<br>RESEARCH | Control Promoters 35S-NOS-FMV-Negative |       |
| ⇒ Deossinivalenolo- <a href="#">DON</a>                                                                         |                           |                                               | ⚠ Zearalenone - <a href="#">ZEA</a>  |                         |              |                                                       |                                        |       |
| ⇒ 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 |
|---------------------------------------------------------------|---------------------------------------|--------------------------|-------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|--------------------------|-------------------------------------------------------------|
| ▶ <b>Cereals</b> containing gluten and products (wheat flour) | ☒ YES                                 | ☒ YES                    | ☒ YES                                                       | ▶ <b>Nuts</b> :<br>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                                                        |
| ▶ <b>Crustaceans</b> and products thereof                     | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        | ▶ <b>Celery</b> and products thereof                                                                                                                                                                                                                                                                                                                                                                          | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        |
| ▶ <b>Eggs</b> and egg products                                | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        | ▶ <b>Mustard</b> and products thereof                                                                                                                                                                                                                                                                                                                                                                         | ☒ YES                                 | ☒ NO                     | ☒ YES                                                       |
| ▶ <b>Fish</b> and products thereof                            | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        | ▶ <b>Sesame</b> seeds and products derived                                                                                                                                                                                                                                                                                                                                                                    | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        |
| ▶ <b>Peanuts</b> and products thereof                         | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        | ▶ <b>Sulphur</b> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> .                                                                                                                                                                                                                                                                                         | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        |
| ▶ <b>Soybeans</b> and products thereof                        | ☒ YES                                 | ☒ NO                     | ☒ YES                                                       | ▶ <b>Lupin</b> and products thereof                                                                                                                                                                                                                                                                                                                                                                           | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        |
| ▶ <b>Milk</b> and milk products including lactose             | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        | ▶ <b>Molluscs</b> and products thereof                                                                                                                                                                                                                                                                                                                                                                        | ☒ NO                                  | ☒ NO                     | ☒ NO                                                        |

## GOVERNING LAW

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|                                                                             |                                                                                                                                                                                                                                                    |  |
|-----------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>Reg. (UE) N. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL</b> | 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.                                            |  |
| <b>Commission Regulation (UE) 2021/382 of 3 march 2021</b>                  | 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                                 |  |
| <b>Commission Regulation (EU) 2023/915 of 25 april 2023</b>                 | On maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006                                                                                                                                                      |  |
| <b>D.Lgs. 27-9-2007 n. 178</b>                                              | 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. |  |
| <b>D.Lgs. 8-2-2006 n. 114</b>                                               | Implementation of the Directives 2003/89/EC, 2004/77/EC and 2005/63/EC as regards indication of the ingredients present in foodstuffs.                                                                                                             |  |
| <b>Dir. 10-11-2003 n. 2003/89/CE</b>                                        | 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

|                                                                                                                                                                                                                                                                                                                               |                  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>REPORT / ANALYSIS ON END PRODUCT _ Analisis HACCP_HA</b><br><b>Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -</b><br><b>Legislative Decree 193-6 November 2007 and subsequent amendments.</b><br><b>Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017.</b> | <br><br><br><br> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|