



# SCHEDA TECNICA TECNICAL SHEET

## FARINA DI FARRO integrale

**INGREDIENTI:** Farina di farro integrale  
**INGREDIENTS:** Organic whole spelt flour

**CARATTERISTICHE ORGANOLETTICHE:** Odore e sapore gradevoli e caratteristici  
**ORGANIC FEATURES:** pleasant and characteristic smell and taste

**IMPIEGO:** per tutti gli usi  
**USE:** all-purpose



cod	Cod. hts	Codice ean	FORM
FFARROI2	11010015	8009604000814	25 Kg
FFARROI1	11010015	8009604000807	10 Kg
FFARROI5	11010015	8009604000791	5 Kg
FFARROI01	11010015	8009604001453	1 Kg

EMMISSIONE ISSUE	DEL OF	MOTIVO REVISIONE REASON OF REVISION
A30	09/07/15	INSER. NUOVI PARAMETRI new parameters implementation

SACCO SACK		PALLET 80X120					PALLET 100X120				
Kg	Kg. lordo	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale	Sacchi x pallet	Sacchi x strato	strati	Kg. lordo	h. cm totale
25	25,3	40	4	10	1030	180					
10	10,2	100			1020						





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GENERAL CHARACTERISTICS				
PARAMETER	VALUE	METHOD	TOLERANCE	
UMIDITA'/Moisture	<15,50 %	DM 27/05/85	Max.15,50	
PROTEINE / Proteins	13,00 ±10 %	DM 23/07/94		
CENERI / Ashes	1,35 - 2,00 %	UNI ISO 2171		
MICROBIOLOGIC CHARACTERISTICS				
PARAMETER	LIMIT	METHOD	TOLERANCE	
CARICA BATTERICA TOTALE / Aerobic Colony Count	100000 CFU/gr	ISO 4833	+50 %	
MUFFE/ Moulds	1000 CFU/gr	ISO 21527-2	+50 %	
LIEVITI / Yeasts	1000 CFU/gr	ISO 21527-2	+50 %	
COLIFORMI / Coliforms	<10	ISO 4832	+50 %	
E.COLI / Enterobacteriaceae	<10	ISO 16649-2	+50 %	
SALMONELLA spp	assente	ISO 6579	nessuna	
ARTROPODI VIVI/MORTI / Alive and dead insects	assente	VISIVO-MICROSCOPIO	nessuna	
FRAMMENTI DI INSETTI / Insects fragments	<25 in 50 gr	FILTH TEST DM 12/01/99	<25 in 50 gr	
CHEMICAL CHARACTERISTICS				
PARAMETER	LIMIT	METHOD	TOLERANCE	
Pesticides Reg.CE 834/2007	absent	UNI15662	Max 0,01 mg/kg	
<b>MICOTOSSINE / Mycotoxins Reg.CE 1881/2006</b>				
Aflatossine totali (B1,B2,G1,G2) / Aflatoxins	4,0 µ/KG.	in H.P.L.C.	none	
Aflatossina B1 / Aflatoxins B1	2,0 µ/KG.	in H.P.L.C.	none	
Deossinivalenolo / Deoxynivalenol	750 µ/KG.	in H.P.L.C.	none	
Ocratossina A / Ochratoxin A	3,0 µ/KG.	in H.P.L.C.	none	
Zearalenone	75 µ/KG.	in H.P.L.C.	none	
METALLI PESANTI/HEAVY METALS Reg.CE 1881/2006				
CADMIO /Cadmium	< 0,1 m g/kg	in A.A.	none	
PIOMBO / Lead	< 0,2 m g/kg.	in A.A.	none	
VALORI NUTRIZIONALI (per 100 gr. Prodotto) Rif. USDA Nutrient Database values				
VALORE ENERGETICO /Energetic value	347 Kcal - 1452 Kjoule			
PROTEINE / Proteins	13,00 gr			
CARBOIDRATI / Carbohydrates	63,30 gr			
of which sugar	0,40 gr			
Lipidi /Lipids	2,00 gr			
of which saturated fats	0,40 gr			
Fibre / Fibers	7,00 gr			
Sodio / Sodium	3 mg			
DICHIARAZIONE ALLERGENI / ALLERGENS				
Allergens	Presence	Absence	Presence at production site	Cross Contamination risk
<b>Cereals with gluten content :</b>			YES	Present
Oat			YES	Present
Spelt	YES		YES	Present
Wheat			YES	Present
Kamut			YES	Present
Barley			YES	Present
Rye			YES	Present
Shell fish & shellfish-by-products	NO	YES	NO	N.A
Eggs & Egg-by-products	NO	YES	NO	N.A
Fish & Fish-by-products	NO	YES	NO	N.A
Peanuts & Peanut-by-products	NO	YES	NO	N.A
Soya & Soya-by-products	NO (*)	YES	NO	N.A
Milk & Milk-by-products including (lactose)	NO	YES	NO	N.A
<b>Shelled fruit :</b>	NO	YES	NO	N.A
Almonds	NO	YES	NO	N.A
Hazelnuts	NO	YES	NO	N.A
Other nuts	NO	YES	NO	N.A
Cashew Nuts	NO	YES	NO	N.A
Pecan Nuts	NO	YES	NO	N.A



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Brazil Nuts	NO	YES	NO	N.A
Queensland Nuts	NO	YES	NO	N.A
Pistachio Nuts	NO	YES	NO	N.A
<b>Shelled fruit-by-products</b>	NO	YES	NO	N.A
<b>Celery &amp; celery-by-products</b>	NO	YES	NO	N.A
<b>Sesame seed &amp; Sesame seed-by-products</b>	NO	YES	NO	N.A
<b>Mustard &amp; Mustard-by-products</b>	NO	YES	NO	N.A
<b>Sulphur &amp; Sulphites</b>	NO	YES	NO	N.A
for more than 10 mg/kg. or	NO	YES	NO	N.A
10mg/1 in SO <sub>2</sub> of the final product	NO	YES	NO	N.A
<b>Lupins &amp; Lupin-by-products</b>	NO	YES	NO	N.A
<b>Molluscs &amp; Mollusc-by-products</b>	NO	YES	NO	N.A

(\*) Possibility of CROSS CONTAMINATION