



# SCHEDA TECNICA

## Technical Sheet

### FARINA SENATORE CAPPELLI Bio

**INGREDIENTI:** Farina di grano duro Cappelli Bio  
**INGREDIENTS:** Organic Senatore Cappelli durum wheat 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
CAPPELLI25	11010011	8009604000975	25 Kg
CAPPELLI10	11010011	8009604000968	10 Kg
CAPPELLI5	11010011	8009604000951	5 Kg
CAPPELLI1	11010011	8009604001446	1 Kg

EMISSIONE 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					





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GENERAL CHARACTERISTICS				
PARAMETER	VALUE	METHOD	TOLERANCE	
UMIDITA'/Moisture	<15,50 %	DM 27/05/85	Max.15,50	
PROTEINE / Proteins	13,50 ±10 %	DM 23/07/94		
CENERI / Ashes	1,30 - 1,70 %	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	
MICOTOSSINE / Mycotoxins Reg.CE 1881/2006				
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	359 Kcal - 1520 Kjoule			
PROTEINE / Proteins	12,50 gr			
CARBOIDRATI / Carbohydrates	72,00 gr			
of which sugar	1,40 gr			
Lipidi /Lipids	1,50 gr			
of which saturated fats	0,20 gr			
Fibre / Fibers	3,50 gr			
Sodio / Sodium	2 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	Present
Wheat	YES		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



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Pecan Nuts	NO	YES	NO	N.A
Brazil Nuts	NO	YES	NO	N.A
Queensland Nuts	NO	YES	NO	N.A
Pistachio Nuts	NO	YES	NO	N.A
Shelled fruit-by-products	NO	YES	NO	N.A
Celery & celery-by-products	NO	YES	NO	N.A
Sesame seed & Sesame seed-by-products	NO	YES	NO	N.A
Mustard & Mustard-by-products	NO	YES	NO	N.A
Sulphur & Sulphites	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
Lupins & Lupin-by-products	NO	YES	NO	N.A
Molluscs & Mollusc-by-products	NO	YES	NO	N.A

(\*) Possibility of CROSS CONTAMINATION