

	SCHEDA TECNICA	
Item Code 505/009/0025	PRODUCT NAME DURUM WHEAT ORGANIC	Controlbody at origin CCPB

1) GENERAL DESCRIPTION

Product	Organic durum wheat
Origin	Italy

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1506 kJ – 360 kcal
Carbohydrate	72,83 g
Protein	13 g
Fat	1,05 g
• Saturated	0,15 g
Sodium	1 mg
Dietary fiber	3,9 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Golden yellow cleaned grains
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste

4) TECHNICAL PARAMETERS

Humidity	10,5% pp
Protein (Nx5.70)	14,5% ss
Ash	1,85% ss
Soft wheat	0% stq
Quality gluten	45 (G.INDEX1-100)
Gluten	10% Glutomatic
Hectolitres	82 g/0,25L
Colore Minolta CR400 >160 micron	17 Indice b
Piebald	15 %
Mottled	2 %
Impurity	2 %

5) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Enterobacteriaceae	<10 ⁴ ufc/g
Yeasts and Moulds	<10 ⁴ ufc/g
Salmonella	Assenti

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6) BIOLOGICAL PARAMETERS

GMO	Absent
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7) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	Yes
BRC	

8) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

9) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg
Shelf -life	Best before date within 6 months from the production

10) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

11) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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12) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	YES	YES	YES	YES
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
January 2017	January 2020	January 2020	Maggio 2020