



DC 01 SCHEDA TECNICA PRODOTTO (ed.1)

SEMOLA DI GRANO DURO cod. S2

Rev. 5 del 01/07/2024

General Data

Product code	S2
Sales denomination	Durum wheat semolina
HS CODE	1103.1110
Product description	Semolina with high and very calibrated granulometry suitable for the production of bronze drawn dry pasta and fresh handmade pasta too. It gives the products an excellent toughness after firing and a stable yellow index even after processing and long drying.
Packaging	25 kg valve bag, 5kg, 1kg, big bag, bulk.
Legal company name	Industria Molitoria Mininni s.r.l.
Company's address	Via Graviscella c.s. 1448 - 70022 Altamura (Bari) - Italy
Shelf life	180 days from the packaging date
Storage	Cool and dry place; ambient temperature
Certifications	ISO 9001-IFS-BRC-KOSHER
Batch coding	L. ddmmyy -> dd = packaging day - mm = packaging month - yy = packaging year
Origin of raw material	EU and no-EU countries
Country of milling	Italy

Physical-chemical data

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
Water content	%	14,5	±1	ISO 12099	Batch
Protein (Nx5.70)	%/dm	12,5	±1	ISO 12099	Batch
Ashes	%/dm	0,68	± 0,04	ISO 2171	Batch
Dry gluten	%/dm	11,5	±1	ICC 155	Batch
Wet gluten		29,5	±2	ICC 155	Batch
Gluten index		70	min.	ICC 155	Batch
Yellow index	b Minolta	28	min	Minolta CR300	Batch
Brown points	n°/dm2	28	max	Visual counting	Batch
Black points	n°/dm2	5	max	Visual counting	Batch
Cellulose	%/dm	0,35	± 0,10	DM 21/09/67	Quarterly
Common wheat pres.	%	3	max	PCR	Quarterly
Insect fragments	n°/50 g	15	max	AOAC 972.32	Quarterly
Rodent hairs	n°/50 g	Absent		AOAC 972.32	Quarterly
Abnormal odours		Absent	Absent		Batch
Foreign matter		Absent	Absent		Batch

Particle size distrib.

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
>500 µm	%	5	± 5		Batch
425-500 µm	%	15	±5		Batch
300-425 µm	%	40	±10		Batch
180-300 µm	%	45	±5		Batch
<180 µm	%	5	max		Batch

Allergens

Allergen	Status
Cereals containing gluten	Present
Crustaceans	Absent
Eggs	Absent
Fish	Absent
Peanuts	Absent
Soya	Possible contamination
Milk	Absent
Nuts	Absent
Celery	Absent
Sesame seeds	Absent
Sulphur dioxide (sulphites)	Absent
Lupin	Absent
Molluscs	Absent
Mustard	Possible contamination

Microbiological Data

Parameter	Value
ACC (Aerobic colony count)	<100.000 UFC/g
Enterobacteria	<10.000 UFC/g
Salmonella spp	Absent /25g
Bacillus cereus	<20 UFC/g
Escherichia coli	<100 UFC/g
Coagulase-positive staphylococci	<25 UFC/g
Mould	< 1000 cfu/g
Yeast	< 1000 cfu/g

Chemical contaminants

Parameter	U.M.	VALUE	TOL.	TEST METOD	FREQ.
Aflatoxin B1	µg/Kg	1	Max	Ext lab	Quarterly
Aflatoxin B1+B2+G1+G2	µg/Kg	2	Max	Ext lab	Quarterly
Ochratoxin A	µg/Kg	1	Max	Ext lab	Quarterly
Deoxynivalenol	µg/Kg	300	Max	Ext lab	Quarterly
Zearalenone	µg/Kg	30	Max	Ext lab	Quarterly
Lead	mg/Kg	0.1	Max	Ext lab	Quarterly
Cadmium	mg/Kg	0.1	Max	Ext lab	Quarterly
Ergot Alkaloids	µg/Kg	100	Max	Ext lab	Quarterly
T-2/HT-2	µg/Kg	10	Max	Ext lab	Quarterly



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NUTRITIONAL VALUE PER 100 g

Nutrient	Value per 100g	M.U.
Energy kJ	1483	Kilojoules
Energy kcal	349	Kilocalories
Fat	1.0	GRAMS
of which saturates	0	GRAMS
Carbohydrate	72	GRAMS
Sugars	3.0	GRAMS
Fibre	2.2	GRAMS
Protein	12	GRAMS
Salt	0	GRAMS

Legal Requirements

HACCP

In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates

Traceability

In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates

Allergens

In accordance to the Council Regulation EEC n. 1169/2011.

Contaminants

In accordance to the Council Regulation EEC n. 915/2023 and subsequent updates.

Pesticides

In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.

GMO

This product does not contain or consist of GMOs nor is produced from GMOs in accordance to the Council Regulation EEC n. 1829/2003 and 1830/2003.