SPEC SHEET

FARINA INTEGRALE 25 kg

REVISION	0
DATE	20/05/2026

COMPANY DETAILS

Company name	F. DIVELLA SpA
Headquarter	Largo Domenico Divella, 1 70018 Rutigliano
Factory address	via Z.I. di via Adelfia - Rutigliano (BA)
VAT number	00257660720
Contacts	tel:+390804779111 - Email: divella@divella.it - Web-site www.divella.it

Certifications

- ISO 9001-Quality management system;
- ISO 14001- Environmental management system;
- ISO 22000 FSSC- Food Safety System Certification;
- BRC-For fresh pasta factory and biscuits factory;
- IFS- For fresh pasta factory and biscuits factory;
- AEO- Authorized Economic Operator;
- Halal Certification – Products listed in the certificate;
- Kosher Certification – Products listed in the certificate;
- EUROCERT. OHSAS 18001:2007

GENERIC INFORMATION

DIVELLA ITEM CODE	716720
INTENDED USE	Destinato alla rilavorazione



LEGAL NAME OF THE PRODUCT	Farina Integrale di grano tenero
SALES NAME OF THE PRODUCT	FARINA INTEGRALE 25 kg

Synthetic description	Farina ottenuta dalla macinazione integrale del chicco di grano, consente di ottenere impasti fragranti e dal sapore intenso. Ideale per preparare prodotti integrali quali rosette, baguette, ciabatte, filoncini, friselle, biscotti e taralli
Product Net Weight in Kg - e	25
Shelf-life	9 months
Storage instruction	Storage in a cool and dry place
Product EAN Code	8005121200225
Group	FARINE SACCHI NORMALI
Primary Packaging	Paper sack
Dimensions (Primary Packaging)	390mm x 140mm x 600mm (L x P x H)
Secondary Packaging	None
Tertiary Packaging	None
Total height in cm	155
N° of packages per case	1
Case EAN code	08005121200225
Max Number of layers per pallet	0
No. of cases per layer (only for EPAL 120 x 80 cm)	4
Stackable pallets	NO
Product Gross weight in Kg	25,2
Case Gross weight in Kg	25,2

ALLERGENS

Allergens	P/A	Possible presence of
Cereals containing gluten and products made from cereals containing gluten	P	no
Crustaceans and products based on shellfish	A	no
Eggs and products based on eggs	A	no
Fish and fish products	A	no
Peanuts and peanut-based products	A	no
Soy and soy products	A	sì
Milk and milk-based products (including lactose)	A	no
Nuts and nut products derived (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)	A	no
Celery and products based on celery	A	no
Mustard and mustard-based products	A	si
Sesame seeds and products based on sesame seeds	A	no
Sulphite in a concentration of at least 10mg/kg	A	no
Lupins and derivative products	A	no
Molluscs and derivative products	A	no

Additional declaration *Può contenere tracce di **soia e senape**.*

INGREDIENTS

Ingredient	Value
wholewheat flour	

MICROBIOLOGICAL PARAMETERS (The values refer to the product correctly stored until the end of its Shelf-life)

Contaminants	Value
Aerobic colony count	< 100.000 ufc/g
Enterobacteriaceae	< 1000 ufc/g
Total Coliforms	< 1000 ufc/g
Staphylococci coag. +	< 10 ufc/g
Salmonella spp.	Assente in 25g
Listeria Monocytongenes	Assente in 25g
Moulds	< 1000 ufc/g
Yeasts	< 1000 ufc/g

CHEMICAL AND PHYSICAL PARAMETERS

Parameter	Value
Moisture	15,50% max
Ashes	1,30% ÷ 1,70%
Bran	23% ÷ 28%

RHEOLOGICAL CHARACTERISTIC

Parameter	Value
W	230 ÷ 270
P/L	0,70 ÷ 0,90
Moist gluten	28% min.
Dry gluten	11,00% min.
Protein (Nx5,70) s.s.	12,20% min.
Falling Number	290 ÷ 320 sec.

AVERAGE NUTRITION INFORMATION	per 100g	per serving *(100g)*	%AR* %RI* for serving
Energy KJ	1390 KJ	1390 KJ	
Energy KCal	330 kCal	330 kCal	
Fat	1.8g	1.8g	
of which saturated	0.25g	0.25g	
Carbohydrates	64.0g	64.0g	
of which sugar	2.2g	2.2g	
Protein	11.3g	11.3g	
Fibers	7.0g	7.0g	
Salt	0.004g	0.004g	

*Reference Intake of an average adult(8400 kj/ 2000 kcal)

Number of servings *250*

HACCP AND OTHER DECLARATIONS

HACCP	The company implements a self-control system according to the EC Reg. 852/04 and complies with the requirements of EC Reg. 178/2002
Contact Materials	All the materials used for the packaging of the product comply with regulations on materials intended to come into contact with foodstuffs according to the Reg (Ce) n.1935 / 2004; Reg.(EC) n.2023 / 2006; Reg. (CE) n.10 / 2011; Presidential Decree 23/0 8/1982, n.777; DM 21/03/1973
Radiations	The product and its ingredients have not been treated with ionizing radiation according to the provisions of the EC Directive 1999/2, EC Directive 1993 / 3 and the Legislative Decree 94 / 01 and s. m.i.
GMO	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.

SHELF-LIFE AND OTHER DECLARATIONS

Shelf-life	9 months
Storage instruction	Storage in a cool and dry place
Transport temperature	Room temperature
Limitations of use	Allergic or intolerant subjects (see allergen declaration)

PACKAGING



Primary Packaging	Paper sack
Dimensions	390mm x 140mm x 600mm (L x P x H)
Secondary Packaging	None
Tertiary packaging	None
Type of packaging	Atmosfera Normale
Packaging gas	Assente