



TECHNICAL SHEET

Remilled durum wheat semolina

Rev.03 09/04/2026

PRODUCT DESCRIPTION (DPR 9 FEBRUARY 2001, N. 187)

“It’s named durum wheat semolina the granular product made by milling and consequent grinding of durum wheat, free from foreign substances and impurities.” Milled semolina in Italy and obtained with raw material coming from European countries and not.

SALES DENOMINATION	Remilled durum wheat semolina	STORAGE CONDITION:	Store in a cool and dry place
LABELLING	Remilled durum wheat semolina, maximum moisture 15,50%	SHELF LIFE (TMC)	11 months
INGREDIENTS	Remilled durum WHEAT semolina		

SIZE	5000 g e
PACKAGE	Paper pack
LOT IDENTIFICATION	Unique identificative code based on packages establishment

PHYSICAL-CHEMICAL CHARACTERISTICS	Std Value	Min Value	Max Value
Moisture (%)	15,00	--	15,50
Ash(% s.s.)	0,86	0,85	0,88
Protein N x 5,70 (% s.s.)	12,00	11,50	--
Color (b) Minolta CR300	20	19,5	--
Gluten Index [0-100]	75	65	--
W (Joule - 4)	180	160	200
P/L	1,5	1	2
Water Absorption (%)	60,0	58,0	--
Stability (min.)	5	4	--
Falling number (sec.)	420	340	--
Granulometria	Gap veil 250 µ	--	10
	Gap veil 212 µ	--	10
	Gap veil 200 µ	--	20
	Gap veil 160 µ	--	20
	Bottom 160 µ	--	40

MICROBIOLOGICAL CHARACTERISTIC	Value
Total bacterial count (ufc/g)	max 100000
Yeats (ufc/g)	max 1000
Moulds (ufc/g)	max 1000
Stafilococus coag. + (ufc/g)	< 10
Escherichia Coli (ufc/g)	< 10
Bacillus Cereus (ufc/g)	< 100
Salmonella spp (ufc/25g)	Assente
Total Coliforms (ufc/g)	<1000



FILTH TEST		Value	HEAVY METALS	Value	Law reference
Fragments of insects (n°/50 g)		< 35	Lead (Pb) (ppm)	≤ 0,20	Reg. CE 915/2023 and further modifications
Mouse hairs or their fragments (n°/50 g)		Absent	Cadmium (Cd) (ppm)	≤ 0,18	

MICOTOXIN	Value	Law reference	RESIDUAL PHYTOCHEMICAL	Value	Law value
Total Aflatoxin (B1-B2-G1-G2) (ppb)	≤ 4	Reg. CE 915/2023 and further modifications	Residual pesticides (ppm)	Whitin legal terms	Reg. CE 396/2005 and further modifications
Aflatoxin B1 (ppb)	≤ 2		Glyphosate	Absent	
Zearalenone (ppb)	≤ 75				
Deoxynivalenol (DON) (ppb)	≤ 600				
Ochratoxin A (ppb)	≤ 3				

Allergens Information based on current legislation (Reg. EU 1169/2011)

SUBSTANCES OR PRODUCTS CAUSING INTOLERANCE	PRESENCE (YES/NO)	PRESENCE AT THE PRODUCTION SITE (YES/NO)	POSSIBLE CROSS-CONTAMINATION
Cereals containing gluten (*) and products thereof	YES	YES	
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	YES	YES
Milk and products thereof (including lactose)	NO	NO	NO
Nuts (**) and products thereof	NO	NO	NO
Celery and products thereof	NO	NO	NO
Mustard and products thereof	NO	NO	YES
Sesame seeds and products thereof	NO	YES	YES
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	NO	NO	NO
Lupin and products thereof	NO	NO	NO
Molluscs and products thereof	NO	NO	NO

* wheat, rye, barley, oats, spelt, kamut or their hybridised strains

** almond, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts



Nutritional Declaration

Nutritional value (per 100 g)	u. m	Value
Energy	kJ-kcal	1490-351
Total Fat	g	2
whereof saturates	g	0,4
Carbohydrate	g	70
whereof Sugars	g	0,6
Fiber	g	2,8
Protein	g	12
Salt	g	0

Absence OGM Declaration

Casillo Group uses entirely ingredients (included additives, aromas, vitamins and relative supports) and technological adjuvants which not involved in any way labeling obligations: "genetically modified" or "produced by genetically modified organism" according to Reg.1829/2003 and 1830/2003 and further modifications.

HACCP DECLARATION

Casillo Group has self-control manuals written according to Reg. Ce n.178 of 28/01/2002; n.852 of 29/04/2004; n.882 of 29/04/2004 and n.2073 of 15/11/2005 and further modifications.

Quality Certification

Casillo Group is certified according to the international quality standard:

ISO 9001- Quality Management System;

ISO 14001- Environmental Management System;

BRC- Product Certification;

ISO 22005 – Traceability food

HALAL

KOSHER

Characteristic packaging materials

*Material certified according to the current legislation regarding materials intended to come into contact with food
Reg Ce 1935/2004, 10/2001; D.M. 21/03/1973 and further modifications.*