



OIL

- Acidity 0,50%
- Peroxides max 10 mEq O₂/2 Kg of oil
- Indication for Variety of olives Yes
- Indication Area of provenance Yes

TOMATO

- Dry residue (Solids) more than the 6%
- Citric acid addition absent
- Lactic acid absent
- Indication of provenance Yes
- "Long-shaped" peeled tomatoes S. Marzano type Yes
- Color, smell and flavor typical of a whole mature tomato
- Weight of the drained product not less than the 60% of the net weight
- Analytic index) >15

BUFFALO DAIRY PRODUCTS

- Area indication of mozzarella provenance Si
- Species identity Yes
- Water content between the 52% and the 60%
- Dry residue fat content (according to the DOP Discipline) not less than the 52%
- Moisture less than the 65%
- Proteins more than the 20%
- Hermetically sealed Yes

COW DAIRY PRODUCTS

- Area indication of milk provenance Yes
- Species identity Yes
- Water content between the 52% and the 58%
- Dry residue fat content more than the 44%
- Moisture between the 45% and the 52%
- Proteins more than the 21%
- Hermetically sealed Yes

FLOUR

- Strength 250-320
- P/L >0,6
- Percentage of proteins 11,5% - 13,5%
- Percentage of dry gluten 9,5% - 11,5%
- Milling technique indication Si
- Falling Number "FN" 250 < FN < 380
- Absorption 55 - 60
- Stability 6' - 12'
- Value index - Caduta E10 max 60