



**Parameters for Vera Pizza Napoletana**

**FLOUR 00**

Strength	250-320
P/L	0,5-0,6
Percentage of protein	11,5% - 13,5%
Percentage of dry gluten	9,5% - 11,5%
Milling technique indication	SI
Falling Number FN	250<FN<400
Absorption	55 – 60
Stability	4' – 12'
Value index - Caduta E10:	max 60

**FLOUR 0**

Strength	250-320
P/L	0,5-0,7
Percentage of proteins	11,5% - 13,5%
Percentage of dry gluten	9,5% - 11,5%
Milling technique indication	SI
Falling Number FN	250<FN<400
Absorption	55 – 60
Stability	8' – 14'
Value index - Caduta E10:	max 60

**BUFFALO DAIRY PRODUCTS PER PIZZA**

Indication of mozzarella origin area	SI
Species identity	SI
Water content	Compreso tra 52% e 60%
Dry residue fat content ( according) to DOP Discipline)	non inferiore a 52% sul secco
Hermetically sealed	SI

**COW DAIRY PRODUCTS PER PIZZA**

Indication of mozzarella origin area	SI
Species identity	SI
Water content	Compreso tra 50% e 55%
Dry residue fat content	Superiore a 44%
Hermetically sealed	SI

**OIL**

Acidity	0,50%
Peroxides	max 10 mEqO2/kg olio
Indication Variety of olives	SI
Indication Area of provenance	SI



UNIVERSITÀ DEGLI STUDI DI NAPOLI FEDERICO II

DIPARTIMENTO DI AGRARIA

Via Università, 100 –PORTICI (NA) Italia



**TOMATO**

Dry residue	more than 6%
Lactic acid	absent
Origin area indication	YES
“Long-shaped”peeled tomatoes S. Marzano type	YES
Color, smell and flavor	typical of a whole mature tomatoe
Weight of the drained product	not less than 60% of net weight
Analytic index	>15

Il Responsabile della Convenzione

Prof Paola Vitaglione