MUL*INO* MARINO

MARINO FELICE S.R.L.

Via Caduti per la Patria, 41

12054 | Cossano Belbo (CN) t. +39 0141 88129

info@mulinomarino.it

PRODUCT DATA SHEET

ORGANIC SOFT WHEAT BRAN

OBTAINED THROUGH ORGANIC FARMING



Jarius Jestivando

PRODUCTION AND USES: byproduct obtained from roller milling with Bühler Antares Plus mills (with temperature and granulometry controls throughout the milling process) of carefully selected and sorted certified organic soft wheat (COUNTRY OF ORIGIN: ITALY). Appropriate for use **as an ingredient, toasted or otherwise.**

It is important to note that this byproduct is free from additives and has not been treated with heat or chemicals.

The production process conforms to the Reg. CEE 834/07 and 889/08 and all its subsequent modifications (Organic Production). The mill MARINO FELICE S.R.L. (Control number IT BIO 014 - N° 2128) is monitored and certified by "Q Certificazioni S.R.L."

The processes of cleaning, milling, sorting and sifting the grain, up until and including the packaging of the bran are all carried out exclusively at the mill MARINO FELICE S.R.L.

PACKAGING: Paper bags suitable for contact with type V° food products (Goods subject to natural weight loss)

CONSERVATION: Store in a cool and dry place, away from sources of heat and light.

EXPIRY DATE: circa 12 months

ALLERGEN: GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

Sensory characteristics

Colour	Sandy-red-brown		
Consistency	Layers, slightly cohesive		
Smell	Typical of soft wheat bran, free from abnormal odours (mould, fermentation etc.)		
Taste	Typical, not rancid, healthy, pleasant, of live wheat grain.		
Chemical and physical	RESULTING DATA FROM	COMPANY VALUE LIMITS	FREQUENCY OF
characteristics	LATEST ANALYSIS		ANALYSIS
Humidity	15.50 (max)	15.50 (max)	Per LOT
Falling Number			
Absorption			
Protein			
Gluten			
W			
P/L			
Values determined using CHOPIN TE	CHNOLOGIES ALVEOLAB, F	PERTEN FN, FOSS NIRS DS2500	
Aflatoxin B1, B2, G1, G2	< 0.05 µg/Kg	2µg/Kg	Per LOT
Aflatoxin B1	< 0.05 µg/Kg	2µg/Kg	Per LOT
Ocratoxin A	< 0.1 µg/Kg	3µg/Kg	Per LOT
Pesticides	Absent		Per LOT
Filth Test	n.r. unità / 100 gr	n.r. unità / 100 gr	Per LOT
GMO: NEGATIVE			
Microbiological characteristics	RESULTING DATA	COMPANY VALUE	FREQUENCY OF
	FROM	LIMITS	ANALYSIS
	LATEST ANALYSIS		
Total coliforms	50	< 1000 ufc/g	Biannual
Enterobacteria	0	< 100 ufc/g	Biannual
Salmonella spp.	Absent / 25 g	Absent / 25 g	Biannual



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NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product				
Energy	1171/282	kJ/kcal		
Fats	4,2	g		
- of which saturated	0,6	g		
Carbohydrate	26	g		
- of which sugar	1,8	g		
Fiber	42	g		
Protein	14	g		
Sodium		g		
Salt	<0,10	g		

NUTRITIONAL VALUE USA:

Nutrition Facts servings per container Serving size 3.53 oz (100 g)	
Amount Per Serving	
Calories	360
	% Daily Value*
Total Fat 1.5 g	2%
Satured Fat 0.5 g	2%
<i>Trans</i> Fat <mark>0 g</mark>	
Cholesterol 0 mg	0%
Sodium 6 mg	0%
Total Carbohydrate 70 g	26%
Dietary Fiber <mark>4</mark> g	13%
Sugars <mark>2 g</mark>	
Includes 0 g Added Sugars	0%
Proteins 14 g	
Vitamin D 0 mcg	0%
Calcium 29 mg	2%
Iron 3.7 mg	20%
Potassium 240 mg	6%
* The % Daily Value (DV) tells you how much a nu a serving of food contributes to a daily diet. 2,000 a day is used for general nutrition advice.	



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