



**MARINO FELICE S.R.L.**

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**PRODUCT DATA SHEET**

**ORGANIC CHICKPEA FLOUR**

**100% ITALIAN**

**OBTAINED THROUGH ORGANIC FARMING**

**PRODUCTION AND USES:** flour produced through the milling of certified organic, carefully selected and sorted dried chickpeas (COUNTRY OF ORIGIN: ITALY).

This flour is appropriate for the preparation of **the Ligurian specialties “farinata” and “panissa”, crackers and all other uses.**

**It is important to note that this flour is free from added gluten and other 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.”

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

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

**EXPIRY DATE:** circa 6 months

**ALLERGEN:** TRACES OF GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

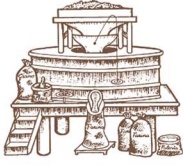
**Sensory characteristics**

<b>Colour</b>	Straw yellow
<b>Consistency</b>	Typical of chickpea flour
<b>Smell</b>	Typical of chickpeas
<b>Taste</b>	Typical of chickpeas, not bitter or rancid

Chemical and physical characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
<b>Humidity</b>	15.50 (max)	15.50 (max)	Per LOT
<b>Values determined using CHOPIN TECHNOLOGIES ALVEOLAB, PERTEN FN, FOSS NIRS DS2500</b>			
<b>Aflatoxin B1, B2, G1, G2</b>	< 0.05 µg/Kg	2µg/Kg	Per LOT
<b>Aflatoxin B1</b>	< 0.05 µg/Kg	2µg/Kg	Per LOT
<b>Ocratoxin A</b>	< 0.1 µg/Kg	3µg/Kg	Per LOT
<b>Pesticides</b>	Absent		Per LOT
<b>Filth Test</b>	n.r. unità / 100 gr	n.r. unità / 100 gr	Per LOT
<b>GMO: NEGATIVE</b>			

Microbiological characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
<b>Total coliforms</b>	50	< 1000 ufc/g	Biannual
<b>Enterobacteria</b>	0	< 100 ufc/g	Biannual
<b>Salmonella spp.</b>	Absent / 25 g	Absent / 25 g	Biannual

**Controllo qualità  
Dott. Fausto Marino**



*Giulio Felice*

**NUTRITIONAL VALUE EU:**

NUTRITIONAL VALUE per 100g of product		
Energy	1499/360	kJ/kcal
Fats	6,3	g
- of which saturated	0,9	g
Carbohydrate	47,4	g
- of which sugar	13,6	g
Fiber	13,6	g
Protein	21	g
Sodium	<0,005	g
Salt	<0,01	g

**NUTRITIONAL VALUE USA:**

Nutrition Facts	
... servings per container	
Serving size <b>3.53 oz (100 g)</b>	
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>336</b>
	% Daily Value*
<b>Total Fat 6.4 g</b>	<b>9.8%</b>
Saturated Fat 0.9 g	4.5%
Trans Fat 0 g	
<b>Cholesterol 0 mg</b>	<b>16%</b>
<b>Sodium 7 mg</b>	<b>0.3%</b>
<b>Total Carbohydrate 48.5g</b>	<b>16%</b>
Dietary Fiber 9.4 g	37%
Sugars 4 g	
Includes 0 g Added Sugars	0%
<b>Proteins 21 g</b>	
Vitamin D 0 mcg	0%
Calcium 0 mg	4%
Iron 0 mg	30%
Potassium 0 mg	8%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	