



Marino Felice

PRODUCTION AND USES: grains obtained through the careful selection and sorting of certified organic spelt (COUNTRY OF ORIGIN: ITALY).

This product is appropriate for the preparation of **soups, baking and pastry products, salads and sweets.**

It is important to note that this product 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."

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

PACKAGING: Paper bags of 1 kg, 5 Kg, 10 KG, 25 KG, 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 12 months

ALLERGEN: GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

Sensory characteristics

| | |
|-------------|--|
| Colour | Typical of dehulled spelt grain |
| Consistency | Granular |
| Smell | Free from abnormal odours (mould, fermentation etc.) |
| Taste | Typical, not rancid, healthy, pleasant, of live spelt grain. |

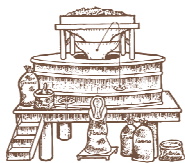
| Chemical and physical characteristics | RESULTING DATA FROM LATEST ANALYSIS | COMPANY VALUE LIMITS | FREQUENCY OF ANALYSIS |
|---------------------------------------|-------------------------------------|----------------------|-----------------------|
| Humidity | 15.50 (max) | 15.50 (max) | Per LOT |
| Falling Number | 300 sec. | | Per LOT |
| Absorption | --- | | |
| Protein | 9.00 | 8.00-16.00 | Per LOT |
| Gluten | 7.00 | 5.00-10.00 | Per LOT |
| W | | | |
| P/L | | | |

Values determined using CHOPIN TECHNOLOGIES ALVEOLAB, 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 |

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

Controllo qualità
Dot. Fausto Marino



Marino Felice

NUTRITIONAL VALUE EU:

| NUTRITIONAL VALUE per 100g of product | | |
|---------------------------------------|----------|---------|
| Energy | 1452/344 | kJ/kcal |
| Fats | 2,9 | g |
| - of which saturated | 0,5 | g |
| Carbohydrate | 59 | g |
| - of which sugar | 5,9 | g |
| Fiber | 15 | g |
| Protein | 11 | g |
| Sodium | 0,01 | g |
| Salt | 0,03 | g |

NUTRITIONAL VALUE USA:

| Nutrition Facts | |
|---|----------------|
| ... servings per container | |
| Serving size 3.53 oz (100 g) | |
| Amount Per Serving | |
| Calories | 341 |
| | % Daily Value* |
| Total Fat 1.7 g | 2.6% |
| Saturated Fat 0.4 g | 2% |
| Trans Fat 0 g | |
| Cholesterol 0 mg | 0% |
| Sodium 3.8 mg | 0.2% |
| Total Carbohydrate 70 g | 23% |
| Dietary Fiber 2.8 g | 11% |
| Sugars 1.4 g | |
| Includes 0 g Added Sugars | 0% |
| Proteins 11.50 g | |
| Vitamin D 0 mcg | 8% |
| Calcium 0 mg | 2% |
| Iron 0 mg | 2% |
| Potassium 0 mg | 0% |
| * 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. | |