

ANIYU "

MARINO FELICE S.R.L.

Via Caduti per la Patria, 41 12054 I Cossano Belbo (CN) t. +39 0141 88129

info@mulinomarino.it

ORGANIC WHEAT FLOUR "PANDISEMPRE" (SOFT WHEAT, SPELT AND ENKIR)

NATURAL STONE GROUND

OBTAINED THROUGH ORGANIC FARMING

PRODUCTION AND USES: flour produced with natural stone mills from carefully selected and sorted, certified organic, soft wheat, spelt and Enkir (Triticum Monococcum) - COUNTRY OF ORIGIN: ITALY. This flour is appropriate for **all uses**, **sweet and savoury**.

<u>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.</u>

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 flour 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

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Colour	Light brown, yellow, white			
Consistency	Typical of semi-wholegrain natural stone-ground flour, with pieces of bran and			
0 "	integuments from the cleaned grains, slightly sandy			
Smell	Typical of semi-wholegrain natural stone-ground flour, with live integuments			
	from abnormal odours (mould, fermentation etc.)			
Taste	Typical, not rancid, healthy, pleasant, of live grains.			
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	300 sec.		Per LOT	
Absorption	52.00	56.00-62.00	Per LOT	
Protein	14	12.00 (max)	Per LOT	
Gluten	12	7-10	Per LOT	
W	290	240-310	Per LOT	
P/L	0.50	0.40-0.60	Per LOT	
Values determined using CHOPIN TI	ECHNOLOGIES ALVEOLAB, I	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	1442/340	kJ/kcal		
Fats	1,0	g		
- of which saturated	0,2	g		
Carbohydrate	67	g		
- of which sugar	1,5	g		
Fiber	3,5	g		
Protein	14	g		
Sodium	0,02	g		
Salt	0,05	g		

NUTRITIONAL VALUE USA:

Nutrition Facts				
servings per container Serving size 3.53 oz (100 g)				
Amount Per Serving				
Calories	350			
	% Daily Value*			
Total Fat 1.0 g	1%			
Satured Fat 0 g	0%			
Trans Fat 0 g				
Cholesterol 0 mg	0%			
Sodium 20 mg	1%			
Total Carbohydrate 71 g	26%			
Dietary Fiber 3 g	13%			
Sugars 2 g				
Includes 0 g Added Sugars	0%			
Proteins 14 g				
Vitamin D 0 mcg	0%			
Calcium 34 mg	2%			
Iron 2.2 mg	12%			
Potassium 410 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.				



