

MARINO FELICE S.R.L.

ORGANIC "SETTE EFFE" FLOUR

NATURAL STONE GROUND

OBTAINED THROUGH ORGANIC FARMING

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

info@mulinomarino.it





PRODUCTION AND USES: flour produced with natural stone mills, composed of durum wheat, soft wheat, spelt, rye, rice, buckwheat and maize flours. All components are carefully selected and sorted and certified organic.

This flour is appropriate for the preparation of bread, pizza dough, fresh and egg pasta, cakes, biscuits and all other uses.

<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 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 | Light yellow | | |
|-----------------------------------|--|-----------------------------|--------------|
| Consistency | Typical of natural stone-ground flour, with live germ | | |
| Smell | Typical of natural stone-ground flour, with live germ, free from abnormal odours | | |
| | (mould, fermentation etc.) | | |
| Taste | Typical, not rancid, healthy, pleasant, of live grains. | | |
| | | <u>-</u> | |
| 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 | 57.10 | 56.00-62.00 | Per LOT |
| Protein | 13.50 | 13.00-15.50 | Per LOT |
| Gluten | 10.50 | 10.00-13.00 | Per LOT |
| W | 250 | | |
| P/L | 0.45 | | |
| 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 |
| | | | |







MARINO FELICE S.R.L.

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

info@mulinomarino.it





NUTRITIONAL VALUE EU:

| NUTRITIONAL VALUE per 100g of product | | | | |
|---------------------------------------|----------|---------|--|--|
| Energy | 1444/341 | kJ/kcal | | |
| Fats | 1,0 | g | | |
| - of which saturated | 0,2 | g | | |
| Carbohydrate | 68 | g | | |
| - of which sugar | 1,6 | g | | |
| Fiber | 3,8 | g | | |
| Protein | 13 | g | | |
| Sodium | 0,03 | g | | |
| Salt | 0,07 | 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 30 mg | 1% | |
| Total Carbohydrate 72 g | 26% | |
| Dietary Fiber 4 g | 14% | |
| Sugars 2 g | | |
| Includes 0 g Added Sugars | 0% | |
| Proteins 13 g | | |
| Vitamin D 0 mcg | 0% | |
| Calcium 36 mg | 2% | |
| Iron 3.1 mg | 18% | |
| Potassium 450 mg | 10% | |
| * 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. | | |



