



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

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

info@mulinomarino.it



**PRODUCT DATA SHEET**

**ORGANIC DURUM WHEAT FLOUR**

**NATURAL STONE GROUND**

**OBTAINED THROUGH ORGANIC FARMING**

**PRODUCTION AND USES:** flour produced with natural stone mills from a carefully selected and sorted, certified organic, mix of Italian durum wheat varieties (COUNTRY OF ORIGIN: ITALY).  
This flour is appropriate for the preparation of **bread, pasta, desserts and typical Southern Italian focaccia.**

**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."

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**

<b>Colour</b>	Light brown, yellow, white
<b>Consistency</b>	Typical of semi-wholemeal flour, with pieces of bran and integuments from the cleaned grains, slightly sandy
<b>Smell</b>	Typical of natural stone-ground, semi-wholemeal flour, with integuments, free from abnormal odours (mould, fermentation etc.)
<b>Taste</b>	Typical, not rancid, healthy, pleasant, of live grain.

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>Falling Number</b>	300 sec.		Per LOT
<b>Absorption</b>			
<b>Protein</b>	13.10	14.00 (max)	Per LOT
<b>Gluten</b>			
<b>W</b>			
<b>P/L</b>			

Values determined using CHOPIN TECHNOLOGIES ALVEOLAB, PERTEN FN, FOSS NIRS DS2500

<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

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**

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*Marino Felice*

NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product		
Energy	1476/348	kJ/kcal
Fats	1,8	g
- of which saturated	0,4	g
Carbohydrate	68	g
- of which sugar	2,0	g
Fiber	4,0	g
Protein	13	g
Sodium	0,02	g
Salt	0,04	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>350</b>
	% Daily Value*
<b>Total Fat</b> 2.0 g	2%
Saturated Fat 0.5 g	2%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 20 mg	1%
<b>Total Carbohydrate</b> 72 g	26%
Dietary Fiber 4 g	14%
Sugars 2 g	
Includes 0 g Added Sugars	0%
<b>Proteins</b> 13 g	
Vitamin D 0 mcg	0%
Calcium 38 mg	2%
Iron 3.2 mg	18%
Potassium 520 mg	12%
* 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.	