



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

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

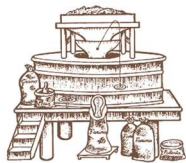
info@mulinomarino.it

**PRODUCT DATA SHEET**

**ORGANIC SOFT WHEAT TYPE 00 FLOUR "SOFFIATA"**

**OBTAINED THROUGH ORGANIC FARMING**

**ROLLER- MILLED ON A LARGE SURFACE AREA**



**PRODUCTION AND USES:** flour produced by roller milling with Bühler Antares Plus mills (with temperature and granulometry controls throughout the milling process) of a carefully selected and sorted mix of certified organic soft wheat (COUNTRY OF ORIGIN: ITALY).

This flour is appropriate for the preparation of **bread, round and Roman style pizza, fresh and dried pasta, desserts and all products requiring medium-long rising.**

**It is important to note that this flour is free from 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 bran 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 and 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>	Creamy white
<b>Consistency</b>	Powder imperceptible to the touch, slightly cohesive
<b>Smell</b>	Typical of soft wheat flour, free from abnormal odours (mould, fermentation etc.)
<b>Taste</b>	Typical, not rancid, healthy, pleasant, of live wheat 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>	68%		Per LOT
<b>Protein</b>	14.00		Per LOT
<b>Gluten</b>	12.50	70	Per LOT
<b>W</b>	330	320-350	Per LOT
<b>P/L</b>	0.65	0.55-0.85	Per LOT

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  
Dot. Fausto Marino**



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NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product		
Energy	1493/352	kJ/kcal
Fats	1,6	g
- of which saturated	0,4	g
Carbohydrate	69	g
- of which sugar	1,4	g
Fiber	2,9	g
Protein	14	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>360</b>
	% Daily Value*
<b>Total Fat 1.5 g</b>	2%
Saturated Fat 0.5 g	2%
Trans Fat 0 g	
<b>Cholesterol 0 mg</b>	0%
<b>Sodium 0 mg</b>	0%
<b>Total Carbohydrate 72g</b>	26%
Dietary Fiber 3 g	10%
Sugars 1 g	
Includes 0 g Added Sugars	0%
<b>Proteins 14 g</b>	
Vitamin D 0 mcg	0%
Calcium 25 mg	2%
Iron 2.9 mg	16%
Potassium 330 mg	6%
* 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.	