

Felice Felice

PRODUCTION AND USES: flour produced with natural stone mills from carefully selected and sorted, certified organic, “Meira” maize (COUNTRY OF ORIGIN: ITALY). This flour is appropriate for the preparation of **polenta**, “**meliga**” biscuits, “**sbrisolona**”, as well as for **breeding and frying**. **Cooking time for polenta: 90 minutes.**

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

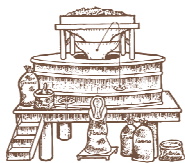
ALLERGEN: TRACES OF GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

Sensory characteristics

Colour	Yellow with red-brown pieces of bran
Consistency	Typical of stone-ground flour; with live maize germ, sandy
Smell	Typical of stone-ground flour; with live maize germ, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of maize germ.

Chemical and physical characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
Humidity	15.50 (max)	15.50 (max)	Per LOT
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
GMO: NEGATIVE			
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	1484/351	kJ/kcal
Fats	4,0	g
- of which saturated	0,9	g
Carbohydrate	65	g
- of which sugar	1,8	g
Fiber	5,5	g
Protein	11	g
Sodium	0,03	g
Salt	0,08	g

NUTRITIONAL VALUE USA:

Nutrition Facts	
... servings per container	
Serving size 3.53 oz (100 g)	
Amount Per Serving	
Calories	360
	% Daily Value*
Total Fat 4.0 g	5%
Saturated Fat 1.0 g	4%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 35 mg	1%
Total Carbohydrate 71g	26%
Dietary Fiber 5 g	20%
Sugars 2 g	
Includes 0 g Added Sugars	0%
Proteins 11 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 2.6 mg	14%
Potassium 290 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.	