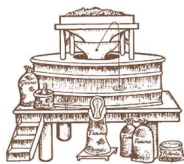




MARINO FELICE S.R.L.

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 0 FLOUR: "FURIA ITALIANA"

**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 **panettone, pandoro, pizza dough, focaccia, seitan, traditional Italian breads and desserts and all other products requiring 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

Colour	Creamy-yellow white typical of roller-milled wheat flour
Consistency	Powder imperceptible to the touch, slightly cohesive
Smell	Typical of soft wheat flour, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of live wheat grain.

Chemical and physical characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
Humidity	15.50 (max)	15.50 (max)	Per LOT
Falling Number	300 sec		Per LOT
Absorption	Over 75%		Per LOT
Protein	16.00		Per LOT
Gluten	15.00	80	Per LOT
W	400	360-440	Per LOT
P/L	0.95	0.80-1.20	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

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

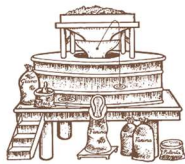
**Controllo qualità
Dott. Fausto Marino**



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NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product		
Energy	1472/347	kJ/kcal
Fats	1,4	g
- of which saturated	0,3	g
Carbohydrate	66	g
- of which sugar	2,0	g
Fiber	3,3	g
Protein	16	g
Sodium	0,01	g
Salt	0,02	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 1.5 g	2%
Saturated Fat 0.5 g	2%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 25 mg	1%
Total Carbohydrate 70 g	25%
Dietary Fiber 3 g	12%
Sugars 2 g	
Includes 0 g Added Sugars	0%
Proteins 16 g	
Vitamin D 0 mcg	0%
Calcium 32 mg	2%
Iron 3.4 mg	20%
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.	