



**PRODUCTION AND USES:** flour produced through the milling of certified organic, carefully selected and sorted dried chestnuts (COUNTRY OF ORIGIN: ITALY).  
This flour is appropriate for **mixing with other flours in the preparation of typical Italian pasta varieties and on its own for the preparation of sweets and cakes.**

**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."

**PACKAGING:** PPE or 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 24 months

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

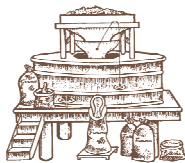
**Sensory characteristics**

<b>Colour</b>	Beige, homogeneous
<b>Consistency</b>	Typical of chestnut flour
<b>Smell</b>	Typical of Cuunese chestnuts
<b>Taste</b>	Typical of chestnuts

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 ufc/g	2µg/Kg	Per LOT
Aflatoxin B1	< 0.05 ufc/g	2µg/Kg	Per LOT
Ocratoxin A	< 0.1 ufc/g	3µg/Kg	Per LOT
Pesticides	Absent		Per LOT
Filth Test	n.r. unità / 100 gr	n.r. unità / 100 gr	Per LOT
<b>GMO: NEGATIVE</b>			
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**

# MULINO MARINO



MARINO FELICE S.R.L.

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**NUTRITIONAL VALUE EU:**

NUTRITIONAL VALUE per 100g of product		
Energy	1492/352	kJ/kcal
Fats	2,1	g
- of which saturated	0,7	g
Carbohydrate	77,3	g
- of which sugar	24,5	g
Fiber	3,3	g
Protein	5,9	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>336</b>
	% Daily Value*
<b>Total Fat</b> 6.4 g	9.8%
Saturated Fat 0.9 g	4.5%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 7 mg	0.3%
<b>Total Carbohydrate</b> 48.5g	16%
Dietary Fiber 9.4 g	37%
Sugars 4 g	
Includes 0 g Added Sugars	0%
<b>Proteins</b> 5.9 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	4%
Iron 0 mg	30%
Potassium 0 mg	8%
* 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.	