

*Marino Felice*

**PRODUCTION AND USES:** flour produced with natural stone mills from carefully selected and sorted, certified organic buckwheat (COUNTRY OF ORIGIN: ITALY).

This flour is appropriate for the preparation of **soba noodles, crêpes, pasta (eg. pizzoccheri) polenta, flatbreads and wraps.**

**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

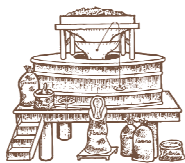
**ALLERGEN:** TRACES OF GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

### Sensory characteristics

Colour	Grey with pieces of brown bran
Consistency	Typical of natural stone-ground flour, with live buckwheat germ
Smell	Typical of natural stone-ground flour, with live spelt germ, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of live buckwheat 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
<b>Values determined using CHOPIN TECHNOLOGIES ALVEOLAB, PERTEN FN, FOSS NIRS DS2500</b>			
Aflatoxin B1, B2, G1, G2	< 0.05 ufc/g	2µg/Kg	Per LOT
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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  
Dott. Fausto Marino



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**NUTRITIONAL VALUE EU:**

NUTRITIONAL VALUE per 100g of product		
Energy	1464/346	kJ/kcal
Fats	2,9	g
- of which saturated	0,6	g
Carbohydrate	65	g
- of which sugar	2,8	g
Fiber	6,0	g
Protein	12	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>360</b>
	% Daily Value*
<b>Total Fat</b> 3.0 g	4%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 15 mg	1%
<b>Total Carbohydrate</b> 71 g	26%
Dietary Fiber 6 g	21%
Sugars 3 g	
Includes 0 g Added Sugars	0%
<b>Proteins</b> 12 g	
Vitamin D 0 mcg	0%
Calcium 87 mg	6%
Iron 4.6 mg	26%
Potassium 480 mg	10%
* 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.	