



MARINO FELICE S.R.L.

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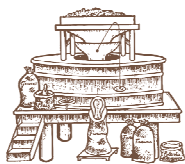
info@mulinomarino.it

PRODUCT DATA SHEET

ORGANIC "SETTE EFFE 2.0" FLOUR

NATURAL STONE GROUND

OBTAINED THROUGH ITALIAN, AUSTRIAN (PUMPKIN SEEDS) AND INDIAN (SESAME SEEDS) ORGANIC FARMING



**PRODUCTION AND USES:** flour produced with natural stone mills, composed of wholemeal soft wheat, durum wheat, spelt, rye, rice, buckwheat and maize flours as well as pumpkin, flax, sesame and sunflower seeds. All components are carefully selected and sorted and certified organic. This flour is appropriate for the preparation of **multiseed and multigrain bread, multiseed focaccia, biscuits, cakes, crackers and savoury snacks.**

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

Sensory characteristics

Colour	Light brown
Consistency	Flour and seeds
Smell	Typical of natural stone-ground flour, with live germ, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of live grains.

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	57.10	56.00-62.00	Per LOT
Protein	13.50	13.00-15.50	Per LOT
Gluten	10.50	10.00-13.00	Per LOT
W	250		
P/L	0.50		

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

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

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Iscrizione C.C.I.A.A. Cuneo - Reg. Ditte n. 112685  
Tribunale di Alba, registro sociale n. 1561  
P.IVA e C.F. 00608690046 | Cod. Intra IT00608690046

prodotti controllati e certificati da:



Controllo qualità  
Dot. Fausto Marino



*Marino Felice*

**NUTRITIONAL VALUE EU:**

NUTRITIONAL VALUE per 100g of product		
Energy	1766/422	kJ/kcal
Fats	17	g
- of which saturated	2,2	g
Carbohydrate	49	g
- of which sugar	1,0	g
Fiber	8,3	g
Protein	14	g
Sodium	0,01	g
Salt	0,02	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>440</b>
	% Daily Value*
<b>Total Fat</b> 17 g	22%
Saturated Fat 2.0 g	11%
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	0%
<b>Sodium</b> 10 mg	0%
<b>Total Carbohydrate</b> 57 g	26%
Dietary Fiber 8 g	13%
Sugars 1 g	
Includes 0 g Added Sugars	0%
<b>Proteins</b> 14 g	
Vitamin D 0 mcg	0%
Calcium 125 mg	10%
Iron 5 mg	30%
Potassium 460 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.	