



Felice Felice

PRODUCTION AND USES: flour produced by roller milling with Bühler Antares Plus mills (with temperature and granulometry controls throughout the milling process) of carefully selected and sorted certified organic rye (COUNTRY OF ORIGIN: AUSTRIA). This flour is appropriate for the preparation of **pastries**.

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	White
Consistency	Powder, imperceptible to the touch, slightly cohesive
Smell	Typical of rye flour, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of live rye grain.

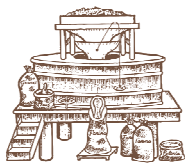
Chemical and physical characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
Humidity	15.50 (max)	15.50 (max)	Per LOT
Falling Number	300 sec		Per LOT
Absorption	57.10	56.00-62.00	Per LOT

Values determined using CHOPIN TECHNOLOGIES ALVEOLAB, PERTEN FN, FOSS NIR5 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
GMO: NEGATIVE			
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



Marino Felice

NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product		
Energy	1461/346	kJ/kcal
Fats	2,3	g
- of which saturated	0,8	g
Carbohydrate	65	g
- of which sugar	1,2	g
Fiber	8,4	g
Protein	12	g
Sodium	0,01	g
Salt	0,03	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 2.0 g	3%
Saturated Fat 1.0 g	4%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 5 mg	0%
Total Carbohydrate 74g	27%
Dietary Fiber 8 g	30%
Sugars 0 g	
Includes 0 g Added Sugars	0%
Proteins 12 g	
Vitamin D 0 mcg	0%
Calcium 24 mg	2%
Iron 2.6 mg	14%
Potassium 260 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.	