



Felice Felice

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

This flour is appropriate for the preparation of **rye bread, pizza, cakes and biscuits.**

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: GLUTEN, TRACES OF SOY, TRACES OF MUSTARD

Sensory characteristics

Colour	Amber with pieces of bran
Consistency	Typical with pieces of bran and integuments from the cleaned grains
Smell	Typical of natural stone-ground flour, with pieces of rye bran, integuments and live rye germ, free from abnormal odours (mould, fermentation etc.)
Taste	Typical, not rancid, healthy, pleasant, of live rye germ.

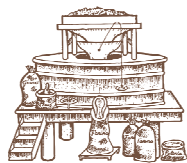
Chemical and physical characteristics	RESULTING DATA FROM LATEST ANALYSIS	COMPANY VALUE LIMITS	FREQUENCY OF ANALYSIS
Humidity	15.50 (max)	15.50 (max)	Per LOT
Falling Number	220 sec.		Per LOT
Absorption	59.10	59.00-62.00	Per LOT

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

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



Marino Felice

NUTRITIONAL VALUE EU:

NUTRITIONAL VALUE per 100g of product		
Energy	1422/337	kJ/kcal
Fats	2,5	g
- of which saturated	0,9	g
Carbohydrate	61	g
- of which sugar	2,0	g
Fiber	11	g
Protein	12	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	360
	% Daily Value*
Total Fat 2.5 g	3%
Saturated Fat 1.0 g	4%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 6 mg	0%
Total Carbohydrate 72 g	26%
Dietary Fiber 11 g	38%
Sugars 2 g	
Includes 0 g Added Sugars	0%
Proteins 12 g	
Vitamin D 0 mcg	0%
Calcium 31 mg	2%
Iron 2.9 mg	16%
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.	