



*We cultivate
the tradition*





Monte Castello



In 1985 Bruno Fedeli founded the Azienda Agricola Monte Castello in Serravalle di Chienti, in the heart of the province of Macerata, and has been producing for 30 years pulses and cereals in keeping with the great tradition which Father Zeno passed to him.

Agricultural land is mainly cultivated in Marche, Umbria, Tuscany, to which are added plots in Puglia and Piedmont. All the agricultural production is obtained in the strict compliance with “integrated production specifications” for combine the need to safeguard environmental resources with the aim of improving the technical and economic aspects of agri-food products and to defend human health.

The commitment of the Monte Castello then continues in the strict control of activities of harvest, in the verification of the organoleptic characteristics and nutritional properties of agricultural products, and in the procedures of drying, selection and packaging.

The philosophy of Monte Castello is to pursue and realize the “short chain”, from production to processing and packaging ensuring the consumer a safe and controlled product.





Quality guarantee

To better understand the peculiarities of products of Monte Castello, it is necessary to illustrate the true company philosophy: the realization of the “short supply chain”, which ensures the control of all the processes that influence the

quality of the final product or the choice of varieties, the technique of cultivation and processing. Behind these processes in fact hides the great experience of Monte Castello company, fundamental to reach the great quality of its products.



3 steps to get there from producer to final consumer

*Production,
Selection,
Packaging*

This supply **chain** is short, **fast**, **uninterrupted** and **safe**, these elements are fundamental especially for the nutritional qualities of the final product, as attested by the table on the label of each package, an additional guarantee of authenticity and purity certified in compliance with the regulations in force in the sector.

Our Certifications



“**QM**” the quality mark awarded by the Marche region to those agro-food companies operating in compliance with the specifications of production and submit the supply chain to control of accredited bodies in charge.



IFS (INTERNATIONAL FOOD STANDARD)
It's one of the food safety standards recognised by the **Global Food Safety Initiative (GFSI)**, an international initiative, whose main purpose is to strengthen and promote food security throughout the supply chain.



BIO. The term “**organic farming**” indicates a cultivation method that only allows the use of natural **substances excluding the use of substances of chemical synthesis** (fertilizers, herbicides, insecticides).

INTEGRATED PRODUCTION

It's an agricultural production system that prioritizes use of natural resources and mechanisms of regulation in partial replacement of chemicals, ensuring sustainable agriculture and a lower environmental impact.

Ensures control of the product and quality



the quality of the production, guaranteed by the strict respect of the disciplinary and external controls.

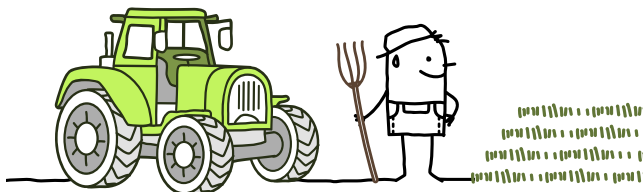


the traceability of each stage and the verification of the subjects involved in the production process.



the accuracy of the information, which must be exhaustive for the consumer and consistent with official publications.

The supply chain



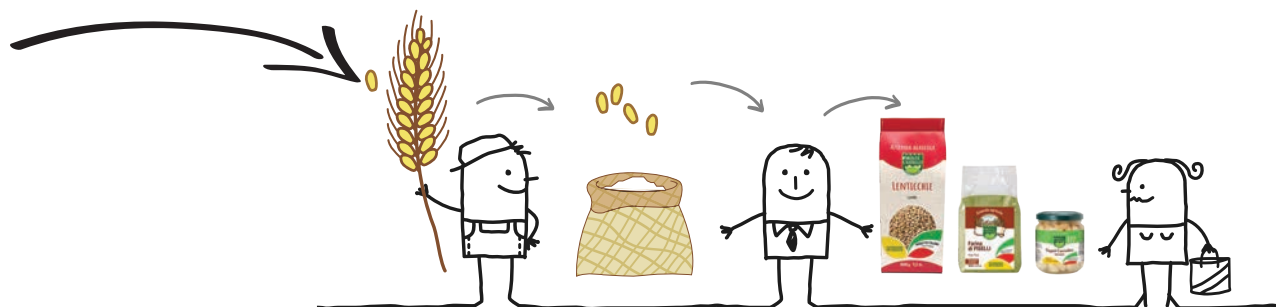
CULTIVATION ...
in pristine areas and with love for the land



HARVEST ...
at the right time and in the right ways

Qm

QUALITÀ GARANTITA
DALLE MARCHE



PROCESSING ...

respecting the raw material and its characteristics


PACKAGING ...

transparency and clarity of all information

A top-down photograph featuring four light-colored wooden spoons arranged on a dark, textured wooden surface. The spoons are filled with various types of pulses and cereals. The top-left spoon contains white beans with black eyes. The top-right spoon is filled with bright green lentils. The bottom-left spoon holds a mixture of white beans, green lentils, and small, light-colored grains. The bottom-right spoon contains a mix of white beans, green lentils, and small, light-colored grains, similar to the bottom-left spoon. Scattered around the spoons are individual grains and pulses, including white beans, green lentils, and small grains. The background is a dark wooden surface with a visible grain pattern. The text "our products" is centered in the middle of the image, and "pulses and cereals" is written in a large, elegant script font below it.

our products

pulses and cereals



The twenty food specialties of Monte Castello are productions recognizable by the brand and the long presence on the banks of the large-scale distribution:

Lentils

Chickpeas

Cicerchia

Dehusked Red Lentils

Cannellini Beans

Borlotti Beans

Black Eyed Peas

Tondino Beans

Dehusked Peas

Pearled Spelt

Pearled Barley

Dehusked Oats

Barley and Pulses Soup

Spring Soup (Spelt and Pulses Soup)

3 Cereals and Pulses Soup

Rustic Soup (Oat and Pulses Soup)

Four Seasons Soup (Mix Cereals and Legumes Soup)

Delicate Soup

Country Soup

Spelt and Lentils Soup

All pulses and cereals of Monte Castello are cultivated, processed and packaged exclusively in Italy and are essential ingredients of the culinary tradition of many countries of the world.

The nutritional characteristics and the richness in fibre, together with the absence of fats, make them precious elements for those who choose a healthy, balanced and tasty diet.



Lentils

The Lentils of Monte Castello are distinguished by the particular color, the small size of the grains and for the pleasant taste that makes them unmistakable.

They are an excellent food highly nutritious that contains: proteins, carbohydrates, calcium and iron.

Average nutritional values for 100 g of product

ENERGY:	kJ 1386 / kcal 326
FAT:	0,6 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	55,0 g
Of which:	
SUGARS:	1,8 g
FIBRE:	5,5 g
PROTEINS:	25,2 g
SALT:	0,02 g

Chickpeas

The Chickpeas of Monte Castello are distinguished by small size of seeds and for the thin skin that allows you to taste these pulses much appreciated in the Mediterranean diet.

Average nutritional values for 100 g of product

ENERGY:	kJ 1323 / kcal 316
FAT:	6,3 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	46,9 g
Of which:	
SUGARS:	3,7 g
FIBRE:	13,6 g
PROTEINS:	20,9 g
SALT:	0,02 g

Cicerchia

The ancient legume typical of the Marche region, is characterized by the high content of proteins, vitamins of the group B, calcium and phosphorus. Also suitable for more rigid dietary regimes, promotes digestion and improves metabolism. Not to be forgotten in traditional soups.

Average nutritional values for 100 g of product

ENERGY:	kJ 1394 / kcal 329
FAT:	2,2 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	54,0 g
Of which:	
SUGARS:	1,8 g
FIBRE:	6,3 g
PROTEINS:	23,2 g
SALT:	0,01 g

Dehusked Red Lentils



The Dehusked Red Lentils of Monte Castello are pulses flattened and bright orange in colour. Small, soft and tasty cook quickly and become yellow. Rich in protein and easily digestible, they are ideal for soups, velvety, creams and alternative preparations.

Average nutritional values for 100 g of product

ENERGY:	kJ 1400 / kcal 331
FAT:	2,0 g
Of which:	
SATURATED FATTY ACIDS:	0,3 g
CARBOHYDRATES:	48,7 g
Of which:	
SUGARS:	2,4 g
FIBRE:	10,9 g
PROTEINS:	24,1 g
SALT:	0,03 g

Cannellini Beans



The Cannellini Beans of Monte Castello are particularly diuretic, rich in soluble and insoluble fibre. They help to lower cholesterol, triglycerides and to keep the blood sugar value low in case of diabetes.

Average nutritional values for 100 g of product

ENERGY:	kJ 1166 / kcal 279
FAT:	1,6 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	45,5 g
Of which:	
SUGARS:	2,9 g
FIBRE:	17,6 g
PROTEINS:	23,4 g
SALT:	0,01 g

Borlotti Beans



The Borlotti Beans of Monte Castello is a balanced food, completely free of cholesterol, rich in essential nutrients. They have twice the protein of cereals, are a good source of vitamins (in particular group B and PP), of mineral salts (calcium, potassium, phosphorus and iron). They contain starch and fibre (soluble and insoluble).

Average nutritional values for 100 g of product

ENERGY:	kJ 1216 / kcal 291
FAT:	2,0 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	47,5 g
Of which:	
SUGARS:	3,5 g
FIBRE:	17,3 g
PROTEINS:	20,2 g
SALT:	0,01 g

Black Eyed Peas



The Black Eyed Peas of Monte Castello are rich in vitamins, minerals and proteins and contain little fat and have a low glycemic index. They provide many fibre and help increase the sense of satiety.

Average nutritional values for 100 g of product

ENERGY:	kJ 1226 / kcal 293
FAT:	1,4 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	50,9 g
Of which:	
SUGARS:	4,0 g
FIBRE:	12,7 g
PROTEINS:	22,4 g
SALT:	0,04 g

Tondino Beans



The Tondino Beans of Monte Castello are pulses particularly digestible, with thin skin and very delicate. They are extremely versatile and adapt to any preparation.

Average nutritional values for 100 g of product

ENERGY:	kJ 1198 / kcal 286
FAT:	2,1 g
Of which:	
SATURATED FATTY ACIDS:	0,4 g
CARBOHYDRATES:	33,8 g
Of which:	
SUGARS:	2,3 g
FIBRE:	24,9 g
PROTEINS:	20,4 g
SALT:	0,01 g

Dehusked Peas



The Dehusked Peas of Monte Castello thanks to the process of decortication are easier to cook. In addition, this procedure does not alter the nutritional properties of the product which has a reduced fat content and are therefore light and easily digestible. They are rich in vitamins, minerals and are our allies in the care of our health.

Average nutritional values for 100 g of product

ENERGY:	kJ 1422 / kcal 336
FAT:	1,9 g
Of which:	
SATURATED FATTY ACIDS:	0,2 g
CARBOHYDRATES:	48,5 g
Of which:	
SUGARS:	1,2 g
FIBRE:	8,8 g
PROTEINS:	26,8 g
SALT:	0,04 g

Pearled Spelt



The Pearled Spelt of Monte Castello thanks to the pearling process, which does not eliminate fundamental nutrients, cooks in 25 minutes without needing to soak. Spelt is a great substitute of rice and pasta helping to manage a varied and balanced diet, as well as avoiding the onset of food intolerances.

Average nutritional values for 100 g of product

ENERGY:	kJ 1492 / kcal 352
FAT:	1,5 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	72,0 g
Of which:	
SUGARS:	2,7 g
FIBRE:	1,6 g
PROTEINS:	12,5 g
SALT:	0,04 g

Pearled Barley



The Pearl Barley of Monte Castello boasts a high nutritional power and high digestibility.

It is an effective recalcificant for the balanced relationship between the calcium and phosphorus; plays a mild sedative action thanks to silicon and a detoxifying action in disorders of the digestive apparatus and urinary tract.

Average nutritional values for 100 g of product

ENERGY:	kJ 1484 / kcal 350
FAT:	1,1 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	76,5 g
Of which:	
SUGARS:	0,0 g
FIBRE:	1,4 g
PROTEINS:	8,4 g
SALT:	0,01 g

Dehusked Oats



The Dehusked Oats of Monte Castello is precious in every diet for its slow-digestion carbohydrate content, which avoid insulin peaks, fibre, protein and essential fatty acids. Indicated in diets for control of cholesterol, weight and digestive disorders, counteracts the inflammation thanks to the action of the "avenantramides", powerful polyphenols.

Average nutritional values for 100 g of product

ENERGY:	kJ 1618 / kcal 384
FAT:	7,7 g
Of which:	
SATURATED FATTY ACIDS:	1,5 g
CARBOHYDRATES:	59,7 g
Of which:	
SUGARS:	1,0 g
FIBRE:	4,4 g
PROTEINS:	16,5 g
SALT:	0,01 g



our products

the soups

The soups of Monte Castello are a simple, healthy, substantial dish with high nutritional properties and represents a complete and balanced meal.

Pearled Barley and Pulses Soup

Ingredients:

Pearled Barley, Lentils, Tondino Beans, Dehusked Peas in varying proportions.



Average nutritional values for 100 g of product

ENERGY:	kJ 1401 / kcal 331
FAT:	1,3 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	60,9 g
Of which:	
SUGARS:	0,9 g
FIBRE:	7,7 g
PROTEINS:	16,0 g
SALT:	0,01 g

Spring Soup

(Pearled Spelt and Pulses Soup)

Ingredients:

Pearled Spelt, Dehusked Peas, Dehusked Red Lentils, Lentils in varying proportions.



Average nutritional values for 100 g of product

ENERGY:	kJ 1448 / kcal 342
FAT:	1,5 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	61,3 g
Of which:	
SUGARS:	2,2 g
FIBRE:	5,0 g
PROTEINS:	19,0 g
SALT:	0,04 g

3 cereals and pulses soup

Ingredients:

Pearled Spelt, Pearled Barley, Dehusked Oats, Dehusked Peas, Tondino Beans, Dehusked Red Lentils in varying proportions.



Average nutritional values for 100 g of product

ENERGY:	kJ 1423 / kcal 337
FAT:	2,6 g
Of which:	
SATURATED FATTY ACIDS:	0,4 g
CARBOHYDRATES:	55,0 g
Of which:	
SUGARS:	1,6 g
FIBRE:	9,5 g
PROTEINS:	18,7 g
SALT:	0,02 g

Rustic Soup

(Dehusked Oats and Pulses Soup)

Ingredients:

Dehusked Oats, Lentils,
Black Eyed Peas, Dehusked Red Lentils
in varying proportions.



Average nutritional values for 100 g
of product

ENERGY:	kJ 1471 / kcal 349
FAT:	4,5 g
Of which:	
SATURATED FATTY ACIDS:	0,8 g
CARBOHYDRATES:	55,9 g
Of which:	
SUGARS:	1,9 g
FIBRE:	6,9 g
PROTEINS:	20,2 g
SALT:	0,02 g

Four Season Soup

(Mix Cereals and Pulses Soup)

Ingredients:

Pearled Barley, Pearled Spelt,
Dehusked Peas, Lentils, Tondino Beans
in varying proportions.



Average nutritional values for 100 g
of product

ENERGY:	kJ 1414 / kcal 334
FAT:	1,4 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	60,5 g
Of which:	
SUGARS:	1,6 g
FIBRE:	6,9 g
PROTEINS:	17,3 g
SALT:	0,02 g

Delicate Soup

Ingredients:

Pearled Barley, Black Eyed Peas,
Tondino Beans, Dehusked Red Lentils
in varying proportions.



Average nutritional values for 100 g
of product

ENERGY:	kJ 1367 / kcal 324
FAT:	1,5 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	60,1 g
Of which:	
SUGARS:	1,5 g
FIBRE:	9,3 g
PROTEINS:	15,2 g
SALT:	0,01 g

Country Soup

Ingredients:

Pearled Barley, Lentils, Dehusked Red Lentils in varying proportions.



Average nutritional values for 100 g of product

ENERGY:	kJ 1436 / kcal 339
FAT:	1,0 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	65,1 g
Of which:	
SUGARS:	1,0 g
FIBRE:	4,0 g
PROTEINS:	16,7 g
SALT:	0,02 g

Pearled Spelt and Lentils Soup

Ingredients:

Pearled Spelt and Lentils in varying proportions.



Average nutritional values for 100 g of product

ENERGY:	kJ 1439 / kcal 339
FAT:	1,1 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	63,5 g
Of which:	
SUGARS:	2,3 g
FIBRE:	3,6 g
PROTEINS:	18,9 g
SALT:	0,03 g

*The soup,
a healthy
and balanced
main course!*



Tradition and quality

MADE IN ITALY
LINE





The products of our **Tradition and Quality Made in Italy Line** are grown entirely in Italy, in full and strict respect of the discipline of the Integrated Production System which ensures sustainable agriculture and a lower environmental impact. Our method of processing and the passion we put every day in the care of our productions allow us to offer safe and high quality products.





The products of our **Quality of Marche Line** are marked with the QM mark, recognition of Marche region for the work we do every day to the production of safe, healthy and high quality products cultivated according to the discipline of Integrated Production System.



Quality of Marche
LINE

Monte Castello BIO LINE





Our **Monte Castello BIO Line** consists of 100% Made in Italy products grown according to the discipline of organic agriculture that ensures the care and promotion of biodiversity excluding the use of chemicals. Our products are genuine, tasty, rich in fibre and nutrients.



Organic LINE

The products of our Organic Line are grown in full and strict respect for the methods of organic farming providing for the care and promotion of biodiversity excluding the use of chemical products.



ORGANIC

Lentils with tomato sauce

The Organic Lentils with tomato sauce of Monte Castello are distinguished for the small size of the beans and for their flavor which, enriched with Italian tomato sauce, makes them unmistakable. Our Lentils with sauce are always ready to use and are a valid alternative that enriches our diet everyday. They are rich in proteins and minerals with a low percentage of fat and for this can also be consumed as main course.



Average nutritional values for 100 g of product

ENERGY:	kj 285 / kcal 68
FAT:	1,6 g
Of which:	
SATURATED FATTY ACIDS:	0,4 g
CARBOHYDRATES:	7,2 g
Of which:	
SUGARS:	1,3 g
FIBRE:	3,5 g
PROTEINS:	4,3 g
SALT:	1,1 g

ORGANIC

Chickpeas

The Organic Chickpeas of Monte Castello are small, wrinkled and have a thin peel, they are easily digestible and appetizing. Our chickpeas are a valuable ingredient of the Mediterranean diet and thanks to their characteristics are excellent to enrich many preparations, from the most traditional to the innovative ones. Always ready to use are ideal for the preparation of hot dishes, salads, alternative preparations, such as chickpeas burgers and falafel.



Average nutritional values for 100 g of product

ENERGY:	kj 345 / kcal 82
FAT:	1,6 g
Of which:	
SATURATED FATTY ACIDS:	0,3 g
CARBOHYDRATES:	10,3 g
Of which:	
SUGARS:	0,0 g
FIBRE:	4,1 g
PROTEINS:	6,5 g
SALT:	0,5 g



ORGANIC

Peas

The Organic Peas of Monte Castello are pulpy, good and tasty as well as being rich in vitamins, minerals and with a reduced fat content, are light and easily digestible.

They are ready to use and are ideal for the preparation of hot dishes, creams and salads to enrich our diet.



Average nutritional values for 100 g of product

ENERGY:	kj 360 / kcal 86
FAT:	1,1 g
Of which:	
SATURATED FATTY ACIDS:	0,2 g
CARBOHYDRATES:	11 g
Of which:	
SUGARS:	1,4 g
FIBRE:	6,7 g
PROTEINS:	5,1 g
SALT:	0,9 g

ORGANIC

Cannellini Beans

Delicate and versatile, the organic Cannellini beans of Monte Castello have a consistency that allows you to better enjoy the product and are also rich in soluble and insoluble fibre and contribute the control of cholesterol, triglyceride and blood sugar levels.

Ready to use they are excellent in more traditional preparations, but are also characteristic element in many innovative and tasty dishes.



Average nutritional values for 100 g of product

ENERGY:	kj 296 / kcal 70
FAT:	0,6 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	10,8 g
Of which:	
SUGARS:	0,2 g
FIBRE:	4,8 g
PROTEINS:	5,3 g
SALT:	0,5 g



ORGANIC *Borlotti Beans*

Among the most appreciated pulses, the Organic Borlotti Beans of Monte Castello, have a consistency that allows you to enjoy the product and in addition to a high protein content, are an excellent source of fibre and mineral salts.

Our ready-to-use Organic Borlotti Beans are an excellent basis for salads and become the protagonists of tasty dishes and soups.



Average nutritional values for 100 g of product

ENERGY:	kJ 403 / kcal 96
FAT:	0,7 g
Of which:	
SATURATED FATTY ACIDS:	0,22 g
CARBOHYDRATES:	14 g
Of which:	
SUGARS:	0,5 g
FIBRE:	7,0 g
PROTEINS:	5,4 g
SALT:	0,8 g



our products

the flours

Stone milled as tradition dictates

The Flours of Monte Castello stone milled are obtained from high quality cereals and pulses: they are the flagship of the Monte Castello. The milling process and the careful products selection, preserve the nutritional principles and organoleptic characteristics, guaranteeing flours of the highest quality and excellent taste.

WHOLE *Spelt* FLOUR

Maize FLOUR

WHOLE *Barley* FLOUR

Wheat FLOUR TYPE 0

FLOUR FOR *Bread and Cakes*

FLOUR FOR *Pizza*

FLOUR FOR *Pasta*

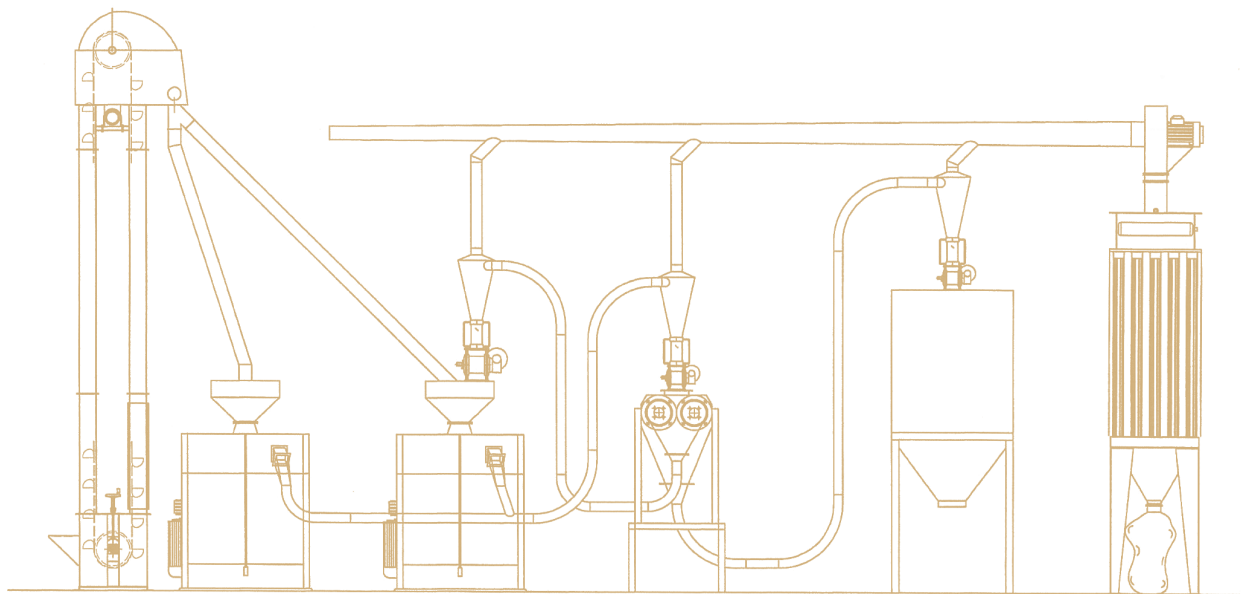
Chickpeas FLOUR

Peas FLOUR

Borlotti Beans FLOUR

Cannellini Beans FLOUR

Red Lentils FLOUR



The milling plant of Monte Castello
combines traditional stone milling with the best care of hygiene and selection,
to obtain high quality and safety flours.

WHOLE *Spelt* FLOUR



The whole spelt flour, obtained from the stone milling of our spelt, is a product rich in fibre, low in calories and with a taste and scent particularly pleasant.



Average nutritional values for 100 g of product

ENERGY:	kJ 1415/ kcal 335
FAT:	2,5 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	64,7 g
Of which:	
SUGARS:	2,3 g
FIBRE:	6,2 g
PROTEINS:	10,2 g
SALT:	0,03 g

Maize FLOUR



The maize flour, obtained from the stone milling of our maize grown entirely in Italy, is particularly suitable for the preparation of traditional polenta.

Average nutritional values for 100 g of product

ENERGY:	kJ 1453 / kcal 344
FAT:	3,7 g
Of which:	
SATURATED FATTY ACIDS:	0,01 g
CARBOHYDRATES:	66,4 g
Of which:	
SUGARS:	2,0 g
FIBRE:	5,6 g
PROTEINS:	8,4 g
SALT:	0,01 g



WHOLE *Barley* FLOUR



The stone-ground whole barley flour, rich in proteins and vitamins, is ideal for preparation of sweet and savoury products containing fibre and mineral salts. It is also ideal for preparation of sweets without sugar given the natural sweetness of barley that allows you to obtain bakery products with a unique flavor.



Average nutritional values for 100 g of product

ENERGY:	<u>kJ 1493/ kcal 357</u>
FAT:	<u>1,9 g</u>
Of which:	
SATURATED FATTY ACIDS:	<u>0,3 g</u>
CARBOHYDRATES:	<u>79,3 g</u>
Of which:	
SUGARS:	<u>0,8 g</u>
FIBRE:	<u>10,1 g</u>
PROTEINS:	<u>10,6 g</u>
SALT:	<u>0,01 g</u>

Wheat FLOUR

TYPE 0



The stone milling of whole wheat, makes this flour less processed and rich in fibre. The irregular grain size guarantees a taste and a scent more intense, ideal for sweet and savory.

Average nutritional values for 100 g of product

ENERGY:	<u>kJ 1423/ kcal 340</u>
FAT:	<u>0,7 g</u>
Of which:	
SATURATED FATTY ACIDS:	<u>0,01 g</u>
CARBOHYDRATES:	<u>77,3 g</u>
Of which:	
SUGARS:	<u>1,7 g</u>
FIBRE:	<u>2,2 g</u>
PROTEINS:	<u>11,0 g</u>
SALT:	<u>0,01 g</u>



FLOUR FOR *Bread* AND *Cakes*



Our 100% Italian Wheat Flour stone milled is ideal for obtaining bread and cakes with unique characteristics given the lower amount of bran that makes the dough easier to work. Our flour is an important source of carbohydrates, a good source of protein while it has a limited fat content. This flour does not undergo refining processes and this makes it an excellent fibre source.



Average nutritional values for 100 g of product

ENERGY:	kJ 1390/ kcal 332
FAT:	1,3 g
Of which:	
SATURATED FATTY ACIDS:	0,1 g
CARBOHYDRATES:	73,1 g
Of which:	
SUGARS:	2,2 g
FIBRE:	5,2 g
PROTEINS:	11,6 g
SALT:	0,01 g

FLOUR FOR *Pizza*



Our 100% Italian Wheat Flour stone milled is ideal for obtaining excellent leavened dough. The Our Pizza Flour contains a greater amount of bran and fibre, and these will give your pizza dough crispness and a unique flavor, is also an important source of carbohydrates, a good source of protein while the fat content is limited. This flour does not undergo refining processes and this makes it an excellent source of fibre.

Average nutritional values for 100 g of product

ENERGY:	kJ 1423/ kcal 340
FAT:	0,7 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	77,3 g
Of which:	
SUGARS:	1,7 g
FIBRE:	2,2 g
PROTEINS:	11,0 g
SALT:	0,01 g



FLOUR FOR *Pasta*



Our 100% Italian Wheat Flour expertly stone milled is ideal to obtain an excellent homemade pasta, being an important source of carbohydrates, an excellent source of protein with a limited fat content. Our flour does not undergo refining processes and this makes it a great source of fiber.



Average nutritional values for 100 g of product	
ENERGY:	kJ 1368/ kcal 327
FAT:	1,8 g
Of which:	
SATURATED FATTY ACIDS:	0,2 g
CARBOHYDRATES:	70,3 g
Of which:	
SUGARS:	2,5 g
FIBRE:	7,2 g
PROTEINS:	12,0 g
SALT:	0,01 g



*Ideal for your
preparations!*



the flour of pulses

The Flours of Pulses obtained from the stone milling of our pulses are particularly rich in proteins recommended for the preparation of vegan foods, digestible velvety and many other delicious preparations.



Chickpeas FLOUR



Average nutritional values for 100 g of product

ENERGY:	kJ 1620 / kcal 387
FAT:	6,7 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	57,8 g
Of which:	
SUGARS:	10,8 g
FIBRE:	10,8 g
PROTEINS:	22,7 g
SALT:	0,01 g

Peas FLOUR



Average nutritional values for 100 g of product

ENERGY:	kJ 1469 / kcal 347
FAT:	2,0 g
Of which:	
SATURATED FATTY ACIDS:	0,3 g
CARBOHYDRATES:	60,0 g
Of which:	
SUGARS:	3,1 g
FIBRE:	6,3 g
PROTEINS:	19,0 g
SALT:	0,01 g



Borlotti Beans FLOUR



Average nutritional values for 100 g of product

ENERGY:	kJ 1345 / kcal 319
FAT:	1,6 g
Of which:	
SATURATED FATTY ACIDS:	0,3 g
CARBOHYDRATES:	45,5 g
Of which:	
SUGARS:	3,7 g
FIBRE:	14,0 g
PROTEINS:	23,5 g
SALT:	0,01 g

Cannellini Beans FLOUR



Average nutritional values for 100 g of product

ENERGY:	kJ 1375 / kcal 326
FAT:	1,7 g
Of which:	
SATURATED FATTY ACIDS:	0,30 g
CARBOHYDRATES:	50,3 g
Of which:	
SUGARS:	3,9 g
FIBRE:	13,4 g
PROTEINS:	20,5 g
SALT:	0,01 g



Red Lentils FLOUR



Average nutritional values for 100 g of product

ENERGY:	kJ 1386 / kcal 326
FAT:	0,6 g
Of which:	
SATURATED FATTY ACIDS:	0,0 g
CARBOHYDRATES:	55,0 g
Of which:	
SUGARS:	1,8 g
FIBRE:	5,5 g
PROTEINS:	25,2 g
SALT:	0,02 g



Sustainability

The commitment of Monte Castello in a perspective of sustainability and attention to territory, is strongly expressed in the treatment of processing waste, limiting them and valorising by-products: plant residues, for example, are destined for the livestock industry to be reused in feed production.

Environmental protection, in the company's philosophy, is not only a necessity but a value and a duty. For our life and for that of future generations.



Production

Each stage of processing of the Monte Castello is performed carefully to ensure the excellence of the product.



Range of products



Packaging



The packaging of each specialty is designed to communicate immediately the characteristics of the product. Careful in materials and colors, identifies the single range, facilitating the consumer in choice. Each package also contains a brief description and the nutrient content of ingredient and its organoleptic profile.

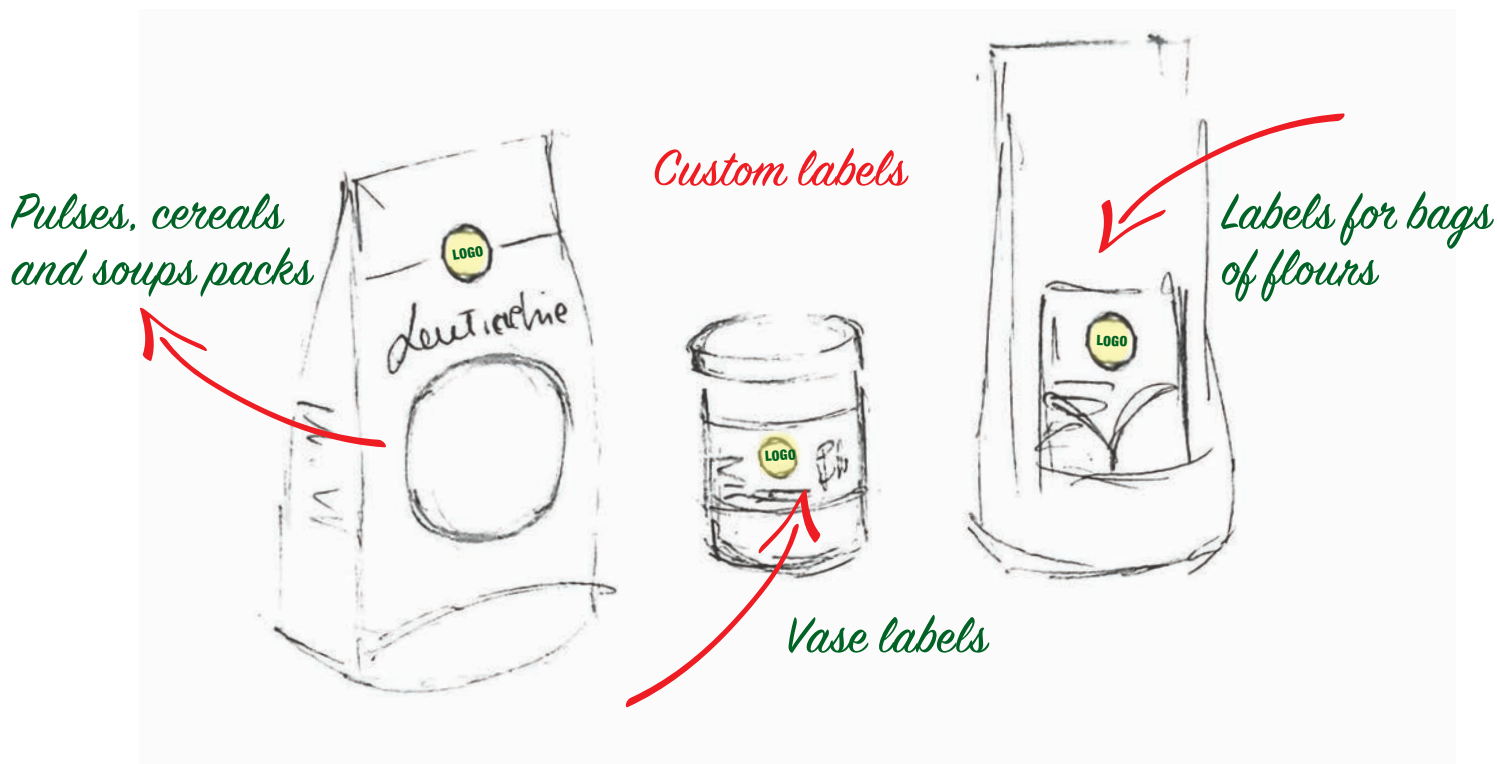


Private Label

The **Azienda Agricola Monte Castello** offers the production service Private Label. We provide our customers with our high quality production, 100% Made in Italy, cultivated according to the rules of integrated and organic production.

Thanks to our experience and production flexibility we are ideal partners in the production of dry pulses and cereals, flours and food preserves for each area. We are at complete disposal of the customer to satisfy every need during every steps of supply chain, in order to ensure a perfect product.

We are available for custom labels or packaging thanks to the collaboration with our graphic highly competent and always updated on new trends.



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- A top-down view of a workspace on a light-colored wooden desk. A silver laptop is open, showing a vibrant image of rolling green hills and a line of cypress trees under a clear sky. To the left of the laptop is a yellow notebook with a sunflower illustration and a list of five benefits in green cursive. In front of the laptop lies a black pen and a pair of blue-rimmed glasses. To the right, a white smartphone displays the Monte Castello logo. A white envelope is partially visible beneath the phone.
- Quality
 - Flexibility
 - Availability
 - Experience
 - Safety



Logistics



The entire sorting and packaging cycle takes place exclusively in the company and allows to respond effectively to every request from the most small to those of considerable importance.

Each product is available in packs of grams 400 / 500 / 1000 packed in 20 carton boxes or 10 pieces each. To meet the needs of the food industry are available bags of 5 - 10 - 15 - 25 kg or Big Bags.

We manage each delivery in order to satisfy our customers according to different distribution needs.



Innovation and research



In the countryside, innovation and research are entrusted to the nature and its millennial experience.

Every year for sowing we use the seed harvested the previous year because the only one can express the best performance in our growing environments. Year after year we get increasingly selected crops and always better adapted to our environments. This allows us to have more resistant crops, less demanding of interventions as fertilization and fungal treatments and able to achieve excellent production of high quality. Increasing awareness of related issues to nutrition, health and the green world, requires appropriate attention and proposals.

The company's decades-long commitment to cultivation and environmentally friendly production, allows to respond effectively to a request that, year from year, becomes increasingly aware.

The use of the most innovative machines, such as the sorting machine optical, allows to obtain a selection of materials more and more accurate and meticulous.



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