

**PEARLED SPELT**

INGREDIENT	ORIGIN	CERTIFICATION
Spelt	Italy: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)

ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT	
PARAMETER	DEFINITION
Color	typical product, from light beige to ivory
Smell	Characteristic
Appearance	Characteristic

CHEMICAL CHARACTERISTICS		
PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Humidity	%	≤13
Plant protection products	mg/kg	< 70% LMR (Reg 396/2005)
Heavy metals (Pd-Cd)	mg/kg	Reg (CE) 1881/2006

PHISICAL / PRODUCT CHARACTERISTICS		
DEFECTIVENESS PER INGREDIENT	UNIT MEASUREMENT	REFERENCE VALUE
Broken seeds	%	6
Spotted seeds	%	2
Chews seeds	%	0
Mouldy seeds	%	0
Damaged seeds by insects	%	0
Foreign materials	%	Absent
Seeds of foreign varieties	%	max 1%
Allergens	Gluten	

HEALTH AND HYGIENE CHARACTERISTICS		
PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Whole insects (larvae, nymphs or adults)	n/g	Absent
Rodent hair or frangments thereof	n/g	Absent
Insect frangments	n/g	Absent
Other frangments	n/g	Absent

MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Mesophilic bacterial charge	ufc/g	<500.000
Yeast and moulds	ufc/g	< 5.000
Escherichia coli	ufc/g	<10



Salmonella	Present / Absent in 25 g	Absent
Listeria m.	Present / Absent in 25 g	Absent
Deossinivalenolo	µg/kg	750
Zearalenone	µg/kg	75
Ocratossina A	µg/kg	3
Aflatossine (B1+B2+G1+G2)	µg/kg	4

NUTRITIONAL VALUE		
PARAMETER	UNIT MEASUREMENT	AVERAGE VALUE/100g OF RAW PRODUCT
Energy	KJ- Kcal	1492 – 352
Fat	g	1,5
Of which saturated fatty acids	g	0,0
Carbohydrates	g	72,0
Of which sugar	g	2,7
Fibre	g	1,6
Protein	g	12,5
Salt	g	0,04

Production plant: Frazione Taverne snc, Serravalle di Chienti (MC).

Method of packaging: the product is packaged in natural atmosphere or in ATM on automatic lines on polypropylene film bioriented co-extruded 30 µm in big bags. All packagings used are covered by the declaration of conformity for use in contact with food (MOCA).

Weight: the product is packed in sizes of 250 g, 400 g, 500 g, 1 kg, 5 kg, 15 kg, 25 kg, big-bag.

Minimum shelf life: 24 months.

Allergens contained and possible cross-contamination: May contain traces of "Cereals containing gluten".

GMOs: the product is free from contamination by Genetically Modified Organisms.

Tips for proper storage: store in a cool and dry place away from light and heat sources. Once opened, the package should be stored at room temperature, avoiding leaving the package open.