



CARYOPSIS®

Soft Wheat Whole Grain Flour 100% Italian Grains

Flour made from the first milling of the whole grain, which produces a darker flour richer in fibres, vitamins and mineral salts.

CEREALS USED

100% italian soft **wheat**.

Humidity max 15,50%

NUTRITION VALUES for 100g

Energy	1359kJ - 322kcal
Fat	2,30 g
> of which saturated	0,40 g
Carbohydrates	66,10 g
> of which sugars	3,10 g
Fibers	9,20 g
Proteins	13,70 g
Salt	0,01 g

DELIVERY METHODS



1 kg



5 kg

DESCRIPTION

Whole grain flour, the most important novelty in the Le Farine di Leonardo® line.

First milling provides a naturally, deliciously flavoured whole wheat flour that can be used alone or mixed with other tasty products full of the aroma of wheat. The grains, all grown in Italy, ensure an entirely new, safe, quality product that can be used in many ways for a host of preparations.

ALLERGENS	presence in the product	accidental cross-contamination
Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and derived products	present	
Crustaceans and crustacean products	absent	not possible
Eggs and egg products	absent	not possible
Fish and fish products	absent	not possible
Peanuts and peanut products	absent	not possible
Soy and soy products	absent	possible
Milk and milk products (including lactose)	absent	not possible
Nuts	absent	not possible
Celery and celery products	absent	not possible
Mustard and mustard products	absent	not possible
Sesame seeds and sesame products	absent	not possible
Sulphur dioxide and sulphites in concentrations greater than 10mg / kg or 10mg / kg expressed as SO ₂	absent	not possible
Lupine and lupine products	absent	not possible
Shellfish and shellfish products	absent	not possible

STORAGE

Keep this product in a cool, well-aired place at a temperature below 20°C, preferably away from heat sources. Do not keep for more than 6 months.

PACKAGING

Packaging materials comply with current food safety regulations.