

Organic Spelt Flour**Production features:**

Origin: Spelt flour is milled by a stone mill located in Gravina di Puglia (BA), certified organic by ICEA

Production process: cleaning and washing the grain, grinding, sifting, packing in bags.

Components: grain separator, grain washing machine, grindstone, sifter, bags.

Product features:

Appearance and consistency: natural color.

Flavor: intense.

Size: granulometry according to the product to obtain.

Shelf life: six months.

Use: suitable to prepare cakes, biscuits and other baking products.

Singularity/multiplicity: Ancient cereal flours, non-irradiated and GMO free, suitable for people with food intolerance.

Packaging features:**Packaging type:**

paper bags suitable for food and flours.

Product unit:

1 kg. - 5 Kg - 25 Kg.

	pcs. x box	box x row	row x pallet	box x pallet	pcs. x pallet
1 kg.	15	10	4	40	600
5 kg.	3	10	4	40	120
25 kg.	1	5	5	25	25



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