



CONTROLLED
OPERATOR N. 39803
CONTROL BODY
AUTHORIZED BY
MIPAAF: IT-BIO-004 EU
AGRICULTURE
UE/nonEU



CERTIFIED BY A
CONTROL BODY
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PRODUCT SPECIFICATION

HAZELNUT FLOUR **BIO**

- **Product code:** FN – FN250 – FN500 – FN1 – FN5 – FN10
- **Net product weight:** 250g – 500g – 1kg – 5kg - 10kg
- **Package features:** pvc food bag/vacuumed – *with application of the corresponding labels*

Product quality – Ingredients

RAW MATERIAL	PERCENTAGE	ORIGIN
HAZELNUT*	100%	ITALY

*"Piedmont Hazelnut"- roasted Variety "TONDA GENTILE TRILOBATA"

*Organic

Nutritional values – average values per 100g

Energy	2982 kJ / 722 kcal
Fats	68g
- of which saturated fatty acids	10g
Carbohydrates	11g
- of which sugars	4,10g
Protein	14,5g
Salt	0,20g

Characteristics of the finished product

- The product is free of genetically modified organisms
- GLUTEN-FREE

ALTALANGA AZIENDA AGRICOLA

Sede Legale: Strada Belbo 7, 12050 CERRETTO LANGHE (CN)

Sede Operativa: Corso Italia 5, 12051 ALBA(CN)

Tel.0173 26 22 21 P.IVA e Cod. Fisc. 03474400045

info@altalangaaziendaagricola altalangaaziendaagricola.it

General information

- Shelf life 18 months
- Store in a cool and dry place at the recommended temperature of 18-20°C with humidity not exceeding 55%



ALLERGENS



FARINA DI NOCCIOLE BIO	CONTAINS	FREE	FREE	 GLUTEN FREE
ORGANIC HAZELNUTS FLOUR				
FARINE DE NOISETTE BIOLOGIQUE				
BIO GEMAHLENE HASELNÜSSE				

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