



# Farina Bona: Specification

## 1. General Information

**Company** : Farina sec'a  
**Product** : Farina Bóna

## 2. Ingredients (percent, country of origin)

Corn (100%, Switzerland)

Comments: All ingredients used are not chemically treated or modified neither gained by a chemical process and/or reaction. They do not contain artificial additives or processing aids.

## 3. Nutritional Properties

### 100 g of product contain:

Energy (kcal)	376 <sup>a</sup>
Energy (kJ)	1592 <sup>a</sup>
Protein (g)	9,6 <sup>a</sup>
Carbohydrates (g)	71,8 <sup>c</sup>
Saccharose (g)	1,3 <sup>c</sup>
Fat (g)	5,6 <sup>a</sup>
Saturated fat (g)	0,8 <sup>c</sup>
Milk fat (g)	0
Vegetable fat (g)	5,6 <sup>c</sup>
Trans fatty acids (g)	0
Milk solid non fat (g)	0
Dry matter (g)	96,7% <sup>a</sup>
Starches (g)	71,8 <sup>c</sup>
Fibres (g)	8,2 <sup>a</sup>
Sodium (mg)	1 <sup>a</sup>
Alcohol (g)	0 <sup>a</sup>

<sup>a</sup> analyzed

<sup>c</sup> calculated

## 4. Physical properties

**Granulometry (size of particles)** : Max 300 micron (um)



**Farina sec'a** (farina bóna)  
di Ilario Garbani-Marcantini

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[www.farinabona.ch](http://www.farinabona.ch)

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## **5. Mycotoxins and Microbiology**

### **Mycotoxins**

Fumonisin B1 : 0.16 mg/Kg  
Fumonisin B2 : nd mg/Kg  
Sum (B1+B2) : 0.16 mg/Kg (limit 1.00 mg/Kg)

### **Microbiology**

Aerobic CFU : nd cfu/g  
Enterobacteriaceae : 10 cfu/g  
Yeasts : nd cfu/g  
Molds : 10 cfu/g  
Koagulase+ Staph. : nd cfu/g

### **Evaluation**

For the performed analysis the Product fulfils the criteria of the Swiss Confederation (according to the "Fremd- und Inhaltsstoffverordnung (FIV)" of the 26<sup>th</sup> June 1995).

The analysis was Performed by UFAG Laboratorien, Kornfeldstr. 4, CH-6210 Sursee, the 25<sup>th</sup> of May 2009.

Abbreviations: nd: Non detectable, cfu: colony forming units

## **6. Product category**

The product is suitable for vegans and coeliacs.

## **7. Sensorial Properties**

**Colour** : Light brown  
**Taste** : Roasted  
**Odour** : Hard  
**Texture** : Powder

## **8. Logistic and Packaging**

**Net weight** : 25 Kg  
**Gross weight** : 26 Kg  
**Packaging details** : Bag/Pallet  
**Number of packages on pallet** : 10



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### **9. Storage**

<b>Total shelflife</b>	: 10 months
<b>Rest shelf life (up to delivery)</b>	: 9 months
<b>Shelf life once opened</b>	: 7 months
<b>Air humidity (%)</b>	: max. 50%

#### **Special storage prolongation**

Possible, under frozen conditions (-18°C)

Defrosting temperature: 5°C. After defrosting the product must be homogenized.

**21th August 2010**

Ilario Garbani-Marcantini

A handwritten signature in black ink, consisting of stylized initials and a long horizontal stroke.