



ABOUT US....

LA BIOLOGICA SOC.COOP.AGR. (Agricultural cooperative company) transforms the products of the associated organic companies, thus having an organic product traced to the production field. The added value of the sold product has a repercussion on production companies associated with the cooperative, to whom the product can be remunerated fairly.

OUR ORGANIC PRODUCT TRACEABILITY

Organic product, 100% Italian, traced to the production field. The seeds that are used for cultivation are provided directly by us, using mostly ancient seeds.

The sowing, cultivating and harvesting phases are coordinated directly by our specialized staff. All operations to prevent infestations are performed mechanically or with preventive actions (e.g. weeding or false sowing against the development of weeds).

The product transport phases in the factory from the harvest are followed directly by us by using accredited transporters.

INNOVATION

Coopstartup: La Biologica soc. coop. agr. has won Coopstartup's research-action project initiated by Coopfond in collaboration with Legacoop. The project rewarded young cooperative companies acting in unexplored areas (new markets), introducing innovations (technological and social ones) in existing co-operation.

Dante's Pitch: La Biologica soc. coop. agr. has won the Dante's Pitch tender, with the "Organic traced product" project, promoted by the Municipality of Pesaro, dedicated to the new companies. The "La Biologica" was awarded with a supporting and "incubation" program aimed to the realization of the concept of innovative enterprise

ITALIAN PEARLS

The "La Biologica proposes" to put on the table varieties of ancient cereals and legumes, which have the roots of Italian agriculture and gastronomy.

HEMP

La Biologica soc. coop. agr. is continuing with Camerino University studies to improve the cultivation and transformation of cannabis sativa, from which the cooperative company already produces oil, flour, hemp pasta. Our hemp production chain is the first one in Italy to be 100% organic.

BEER

Bandit's Beer is the first artisan beer to be certified organic vegan. Farro and tender wheat in the pale beer and "quarantino" corn in the red one: we have all our organic grains of our territory at every sip

ORGANIC DURUM WHEAT SPAGHETTI



Organic bronze drawn wheat semolina Pasta

This type of pasta is produced by using durum wheat, cultivated with organic method, by our associates on the hills of our region, Marche.

The pasta "Perle Italiane", by "La Biologica" is produced with 100% of semolina flour obtained by this type of wheat, it is bronze drawn and dried at low temperatures in long period of time (about 24 hours for long shapes and about 8 hours for short shapes) in order to keep all nutrition and organoleptic properties of the raw material.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic durum wheat, water |
| Packaging size: | 500 g. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 8 minutes |
| Allergens: | Gluten |
| Produced in the factory of: | Via Enopolio, 32- Pratola Peligna, AQ |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 360 - KJ 1528 |
| Fat | 1,8 gr. |
| . saturated | 0,4 gr. |
| Carbohydrate | 73,1 gr. |
| - sugar | 2,78 gr. |
| Dietary Fiber | 3,5 gr. |
| Proteins | 11,2 gr. |
| Sodium | 0,01 gr. |



ORGANIC DURUM WHEAT FETTUCINE



Organic bronze drawn wheat semolina Pasta

This type of pasta is produced by using durum wheat, cultivated with organic method, by our associates on the hills of our region, Marches.

The pasta "Perle Italiane", by "La Biologica" is produced with 100% of semolina flour obtained by this type of wheat, it is bronze drawn and dried at low temperatures in long period of time (about 24 hours for long shapes and about 8 hours for short shapes) in order to keep all nutrition and organoleptic properties of the raw material.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic durum wheat, water |
| Packaging size: | 500 g. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 8 minutes |
| Allergens: | Gluten |
| Produced in the factory of: | Via Enopolio, 32- Pratola Peligna, AQ |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 360 - KJ 1528 |
| Fat | 1,8 gr. |
| . saturated | 0,4 gr. |
| Carbohydrate | 73,1 gr. |
| - sugar | 2,78 gr. |
| Dietary Fiber | 3,5 gr. |
| Proteins | 11,2 gr. |
| Sodium | 0,01 gr. |



ORGANIC DURUM WHEAT PENNE

"SENATORE CAPPELLI"



Organic bronze drawn wheat semolina

This pasta is produced by using durum wheat Senatore Cappelli, cultivated with organic method, by our associates on the hills of our region, Marche.

Senatore Cappelli wheat deserves certainly a special place among the varieties of ancient wheat because it is the first "elected" variety, chosen by Nazareno Strampelli, the "wizard of grain".

Senatore Cappelli wheat has a high protein content. Its stalks are high and majestic in the cultivating fields.

| | |
|------------------------------------|----------------------------------------------|
| Ingredients | Organic durum wheat Senatore Cappelli, water |
| Packaging size: | 500 g. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 8 minutes |
| Allergens: | Gluten |
| Produced in the factory of: | C.da Cerreto, 52 66010 Miglianico (CH) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 362 - KJ 1536 |
| Fat | 1,3 gr. |
| . saturated | 0,1 gr. |
| Carbohydrate | 75,0 gr. |
| - sugar | 1,80 gr. |
| Dietary Fiber | 3,2 gr. |
| Proteins | 11,0 gr. |
| Sodium | 0,01 gr. |



ORGANIC DURUM WHEAT PACCHERI

"SENATORE CAPPELLI"



Organic bronze drawn wheat semolina Pasta

This pasta is produced by using durum wheat Senatore Cappelli, cultivated with organic method, by our associates on the hills of our region, Marche.

Senatore Cappelli wheat deserves certainly a special place among the varieties of ancient wheat because it is the first "elected" variety, chosen by Nazareno Strampelli, the "wizard of grain".

Senatore Cappelli wheat has a high protein content. Its stalks are high and majestic in the cultivating fields.

| | |
|------------------------------------|----------------------------------------------|
| Ingredients | Organic durum wheat Senatore Cappelli, water |
| Packaging size: | 500 g. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 15 minutes |
| Allergens: | Gluten |
| Produced in the factory of: | C.da Cerreto, 52 66010 Miglianico (CH) |

NUTRITION FACTS

AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 362 - KJ 1536 |
| Fat | 1,3 gr. |
| - saturated | 0,1 gr. |
| Carbohydrate | 75,0 gr. |
| - sugar | 1,80 gr. |
| Dietary Fiber | 3,2 gr. |
| Proteins | 11,0 gr. |
| Sodium | 0,01 gr. |



SPAGHETTONI DI SEMOLA DI GRANO DURO BIO

"SENATORE CAPPELLI"



Pasta di semola biologica trafilata al bronzo

Questa pasta é prodotta utilizzando semola di grano duro: Senatore Cappelli, coltivato, con metodo biologico, dai nostri soci sulle colline marchigiane.

Gli Spaghettoni, trafilati al bronzo ed essiccati a bassa temperatura (42°C-48°C), necessitano di 48 ore per far sì che l'acqua dell'impasto si sposti verso l'esterno del filo di pasta senza stressarlo.

Grazie a questo processo di essiccazione lento e artigianale, lo spaghettonone è altamente digeribile e conserva quante più proteine e fibre possibili.

Lo spaghettonone, dal profumo intenso e col sapore di una volta, crea dei connubi fantastici con qualsiasi tipo di condimento.

| | |
|----------------------------------------|-----------------------------------------------------------------|
| Ingredienti | Semola di grano duro biologico varietà Senatore Cappelli, acqua |
| Formato: | 500 gr. |
| Origine materie prime: | Agricoltura Italia |
| Conservazione | Conservare preferibilmente in luogo fresco e asciutto |
| Tempo di cottura | 9 minuti |
| Allergeni: | Glutine |
| Prodotto nello stabilimento di: | Via Columella, 4 — 75100 Matera (MT) |

INFORMAZIONI NUTRIZIONALI VALORI MEDI PER 100 gr.

| | |
|-------------------|--------------------|
| Valore energetico | Kcal 362 - KJ 1536 |
| Grassi | 1,3 gr. |
| di cui saturi | 0,1 gr. |
| Carboidrati | 75,0 gr. |
| di cui zuccheri | 1,80 gr. |
| Fibre alimentari | 3,2 gr. |
| Proteine | 11,0 gr. |
| Sale | 0,01 gr. |



SEDANINI WITH ORGANIC DURUM WHEAT AND HEMP



**Bronze drawn pasta with organic hemp and
wheat flour**

A pasta rich in protein and fiber, made with durum wheat flour and organic hemp flour with a high nutrition value: rich in proteins, fibers, with a very low content of saturated fats and salt.

Thanks to the organic hemp flour this product with its hazelnut flavour is a functional food: it helps to follow a healthy and balanced diet, keeping the level of cholesterol low.

It is recommended for vegetarian, vegan diets and for sports nutrition.

| | |
|------------------------------------|---------------------------------------------------|
| Ingredients | Organic durum wheat flour, organic hemp 7%, water |
| Packaging size: | 500 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 13 minutes |
| Allergens: | Glutine |
| Produced in the factory of: | C.da Cerreto, 52 66010 Miglianico (CH) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 382 - KJ 1615 |
| Fat | 2,6 gr. |
| . saturated | 0,2 gr. |
| Carbohydrate | 73,0 gr. |
| - sugar | 1,30 gr. |
| Dietary Fiber | 6,9 gr. |
| Proteins | 13,1 gr. |
| Sodium | 0,01 gr. |



FUSILLONI WITH ORGANIC DURUM WHEAT AND HEMP



**Bronze drawn pasta with organic hemp and
wheat flour**

A pasta rich in protein and fiber, made with durum wheat flour and organic hemp flour with a high nutrition value: rich in proteins, fibers, with a very low content of saturated fats and salt.

Thanks to the organic hemp flour this product with its hazelnut flavour is a functional food: it helps to follow a healthy and balanced diet, keeping the level of cholesterol low.

It is recommended for vegetarian, vegan diets and for sports nutrition.

| | |
|------------------------------------|---------------------------------------------------|
| Ingredients | Organic durum wheat flour, organic hemp 7%, water |
| Packaging size: | 500 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 15 minutes |
| Allergens: | Glutine |
| Produced in the factory of: | C.da Cerreto, 52 66010 Miglianico (CH) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 382 - KJ 1615 |
| Fat | 2,6 gr. |
| . saturated | 0,2 gr. |
| Carbohydrate | 73,0 gr. |
| - sugar | 1,30 gr. |
| Dietary Fiber | 6,9 gr. |
| Proteins | 13,1 gr. |
| Sodium | 0,01 gr. |



MAIZE SEDANINI

GLUTEN FREE



Food made organic maize flour

An artisan pasta made in laboratory, gluten free, with ingredients coming from organic agriculture. It is a good source of fiber.

It is recommended for people fighting with Coeliac disease and gluten intolerance.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic flour maize |
| Packaging size: | 500 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 6 minutes |
| Allergens: | It can contain traces of soy and lupine |
| Produced in the factory of: | San Biagio di Argenta (FE) |

NUTRITION FACTS

AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 365 - KJ 1656 |
| Fat | 4,74 gr. |
| . saturated | 0,19 gr. |
| Carbohydrate | 74,26 gr. |
| - sugar | 2,50 gr. |
| Dietary Fiber | 7,30 gr. |
| Proteins | 9,42 gr. |
| Sodium | 0,02 gr. |



MAIZE FLOWERS

GLUTEN FREE



Food made organic maize flour

An artisan pasta made in laboratory, gluten free, with ingredients coming from organic agriculture. It is a good source of fiber.

It is recommended for people fighting with Coeliac disease and gluten intolerance.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic flour maize |
| Packaging size: | 350 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 4 minutes |
| Allergens: | It can contain traces of soy and lupine |
| Produced in the factory of: | San Biagio di Argenta (FE) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 365 - KJ 1656 |
| Fat | 4,74 gr. |
| . saturated | 0,19 gr. |
| Carbohydrate | 74,26 gr. |
| - sugar | 2,50 gr. |
| Dietary Fiber | 7,30 gr. |
| Proteins | 9,42 gr. |
| Sodium | 0,02 gr. |



ORGANIC HEMP AND RISE FUSILLI

GLUTEN FREE



Special food made of rise and organic hemp

It is made with selected flours. It is gluten free and very nutritious. It is a good source of proteins with a low content of saturated fat, sugar and salt. It is artisan made in Emilia Romagna with a slow drying process at low temperatures in order to keep the nutritional values

Thanks to the organic hemp flour this product with its hazelnut flavour is a functional food: it helps to follow a healthy and balanced diet, keeping the level of cholesterol low.

The whole rise flour, precious ingredient, reduces the cooking time.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic rise and organic hemp 8% |
| Packaging size: | 350 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 7 minutes |
| Allergens: | It can contain traces of soy and lupine |
| Produced in the factory of: | San Biagio di Argenta (FE) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 369 - KJ 1566 |
| Fat | 2,1gr. |
| . saturated | 0,2 gr. |
| Carbohydrate | 78,0 gr. |
| - sugar | 0,40 gr. |
| Dietary Fiber | 2,6 gr. |
| Proteins | 8,30 gr. |
| Sodium | 0,02 gr. |



ORGANIC HEMP AND RISE SEDANINI

GLUTEN FREE



Special food made of rise and organic hemp

It is made with selected flours. It is gluten free and very nutritious. It is a good source of proteins with a low content of saturated fat, sugar and salt. It is artisan made in Emilia Romagna with a slow drying process at low temperatures in order to keep the nutritional values

Thanks to the organic hemp flour this product with its hazelnut flavour is a functional food: it helps to follow a healthy and balanced diet, keeping the level of cholesterol low.

The whole rise flour, precious ingredient, reduces the cooking time.

| | |
|------------------------------------|------------------------------------------|
| Ingredients | Organic rise and organic hemp 8% |
| Packaging size: | 350 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 7 minutes |
| Allergens: | It can contain traces of soy and lupine |
| Produced in the factory of: | San Biagio di Argenta (FE) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 369 - KJ 1566 |
| Fat | 2,1gr. |
| . saturated | 0,2 gr. |
| Carbohydrate | 78,0 gr. |
| - sugar | 0,40 gr. |
| Dietary Fiber | 2,6 gr. |
| Proteins | 8,30 gr. |
| Sodium | 0,02 gr. |



MACCHERONCINI WITH MAIZE AND ORGANIC BUCKWHEAT

GLUTEN FREE



Special food with maize and organic buckwheat

Buckwheat is not a grain, but a kind of a flour plant belonging to the family of polygonaceae. It is full of starch, but gluten free. Buckwheat helps you feel more energized, and because of its high content of iron and magnesium, it provides the necessary mineral salts.

Maize or also known as corn, is an ancient grain originating in Central America. A plant belonging to the family of grasses, it is rich in vitamins A and B, mineral salts as iron, sodium, potassium, phosphorus and magnesium. With maize flour we can cook the traditional polenta, and we can also make gluten free and tasty

| | |
|------------------------------------|-------------------------------------------------------------|
| Ingredients | Organic flour maize 70%, organic flour buckwheat 30%, water |
| Packaging size: | 500 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 6 minutes |
| Allergens: | It can contain traces of soy and lupine |
| Produced in the factory of: | San Biaggio di Argenta (FE) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|-----------------------|
| Energy | Kcal 363 - KJ 1526,90 |
| Fat | 2,23gr. |
| - saturated | 0,11 gr. |
| Carbohydrate | 74,0 gr. |
| - sugar | 6,20 gr. |
| Dietary Fiber | 3,60 gr. |
| Proteins | 9,27 gr. |
| Sodium | 0,031 gr. |



ORGANIC WRINKLED CHICKPEA



The legumes rich in starches, fiber and proteins combined with whole grains are a perfect blend with high nutrition values. It is also a good alternative to the consumption of animal proteins.

Thanks to the content of lecithin chickpea helps to keep low the cholesterol.

It is recommended to soak it overnight in abundant water.

The chickpeas (*Cicer arietinum*) belonging to the family of Fabaceae, is one of the earliest cultivated legume.

They can be used to cook soups, or a second course. They are a staple ingredients for the preparation of the famous dish in Middle East, the Humus. Among the nutrition characteristics, the most important is the high natural content of vegeta-

| | |
|------------------------------------|------------------------------------------------------|
| Ingredients | Organic chickpea |
| Packaging size: | 300 gr. / 500 gr. / 5 kg. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 90 minutes, after soaking of 7/8 hours or overnight. |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Confezionato a Fiuminata (MC) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 334 - KJ 1412 |
| Fat | 1,4 gr. |
| . saturated | 0,2 gr. |
| Carbohydrate | 50,2 gr. |
| - sugar | 1,77 gr. |
| Dietary Fiber | 10,3 gr. |
| Proteins | 25,0 gr. |
| Sodium | 0,075 gr. |



ORGANIC VARIEGATED LENTIL FROM MARCHE



Lentils of small size, variegated in different colours, with very fine skin and intense taste.

The legumes are a very good source of proteins and fiber; if combined with the grains they are a perfect alternative to the animal proteins and thanks to their high content of potassium, calcium and magnesium they are less acidifying food. It is recommended to soak the dry lentil with water, unless it is husked legume, and add laurel that helps the skin to softer.

If we add aromatic herbs during boiling as laurel, rosemary and sage lentil is easier to digest, while onion, leek, spring onion, thanks to their high content of vitamin C, improve absorption of iron, highly rich in legumes.

| | |
|------------------------------------|---------------------------------------------|
| Ingredients | Lentil bio |
| Packaging size: | 300 gr. / 500 gr. / 5 kg. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 40 minutes |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Confezionato a Fiuminata (MC) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 366 - KJ 1545 |
| Fat | 2,5 gr. |
| . saturated | 0,3 gr. |
| Carbohydrate | 54,,0 gr. |
| - sugar | 2,40 gr. |
| Dietary Fiber | 13,7 gr. |
| Proteins | 25,0 gr. |
| Sodium | 0,02 gr. |



ORGANIC PINTO BEANS FROM MARCHE



The legumes rich in starches, fibers and proteins combined with whole grains are a great combination of high nutrition content and are an excellent alternative to the consumption of animal protein.

Legumes have been shown to decrease cholesterol thanks to the good content of lecithin.

It is recommended to soak the legumes in abundant water overnight.

Pinto beans are just one of over 500 varieties of beans grown by man.

Originated in South America, they differ from the other beans for the reddish spots or streaks.

Among the nutrition contents legumes are high in vegetable proteins and fiber.

| | |
|------------------------------------|------------------------------------------------------|
| Ingredients | Organic Pinto bean |
| Packaging size: | 300 gr/ 500 g / 5 kg |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 45 minutes, after soaking of 7/8 hours or overnight. |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Packed in Fiuminata (MACERATA) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 324 - KJ 1367 |
| Fat | 2,0 gr. |
| . saturated | 0,3 gr. |
| Carbohydrate | 47,7 gr. |
| - sugar | 1,70 gr. |
| Dietary Fiber | 17,3 gr. |
| Proteins | 20,2 gr. |
| Sodium | 0,02 gr. |



ORGANIC PERALED FARRO FROM MARCHE



Farro is one of the most ancient grain grown by man. Its origin can be traced in the Fertile Crescent region over 5000 years ago.

Our farro grain belongs to the *Triticum Dicoccum* variety.

Thanks to its morphological features this plant can be particularly cultivated in the hinterland of Marche. The high size guarantees a good resistance to weeds.

| | |
|------------------------------------|---------------------------------------------|
| Ingredients: | Organic pearled Farro |
| Packaging: | 300 gr. / 500 gr. / 5 kg. / 25 kg. |
| Origin of raw material: | Italy Agriculture |
| Storage: | Store preferably in a cool and dry place |
| Cooking time: | 15 minutes |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | ATM—Packed in Fiuminata (Macerata) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|--------------------|
| Energy | Kcal 339 - KJ 1424 |
| Fat | 1,4 gr. |
| - Saturated | 0,2 gr. |
| Carbohydrate | 65,6 gr. |
| - Sugar | 0,90 gr. |
| Dietary fiber | 8,3 gr. |
| Proteins | 11,9 gr. |
| Sodium | 0,05 gr. |



ORGANIC FARRO-LENTIL SOUP



The soup with farro and lentils is made with legumes and grains from Marche only. It is easy to make and is suitable for all seasons: cooked warm in Winter and it can be served cold in Summer.

The soup is composed of good Italian grains and legumes: pearled farro, variegated lentils from Marche, pearled barley. The pearled farro and barley guarantee high digestibility and thanks to the lentils, the soup is one-dish meal.

| | |
|------------------------------------|--------------------------------------------------------------------------|
| Ingredient: | 40% organic pearled bio; 35% organic pearled barley; 25% organic lentil. |
| Packaging size | 300 gr. |
| Origin of raw material: | Agricoltura Italia |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 30 minutes |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | ATM packed in Fiuminata (Macerata) |

NUTRITION FACTS

AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 335 - KJ 1419 |
| Fat | 1,0 gr. |
| - saturated | 0,2 gr. |
| Carbohydrate | 62,7 gr. |
| - Sugar | 0,65 gr. |
| Diatery fiber | 6,4 gr. |
| Proteins | 15,6 gr. |
| Sodium | 0,05 gr. |



ORGANIC MIXED SOUP



The mixed soup is made with Italian grains only. It is easy to make and is suitable for all seasons: it is perfect warm in Winter and it can be served cold in Summer.

The soup is composed of diverse grains and legumes from Marche: dehusked farro and barley, lentils, broken peas. It is one-dish meal, nutritionally balanced and healthy

| | |
|------------------------------------|--------------------------------------------------------------------------------------------------------|
| Ingredients: | 27% organic pearled farro; 27% organic pearled barley; 27% organic lentil; 19% organic broken peas. |
| Packaging size: | 300 gr. |
| Origin of raw material | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 40 minutes without soaking. |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | ATM packed in Fiuminata (Macerata) |

NUTRITION FACTS

AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 358 - KJ 1513 |
| Fat | 1,9 g |
| - saturated | 0,5 g |
| Carbohydrate | 58,9 g |
| - sugar | 2,3 g |
| Diatery fiber | 13,4 g |
| Proteins | 19,6 g |
| Sodium | 0,05 g |



ORGANIC QUINOA



Quinoa (*Chenopodium quinoa*) is not a real grain, but a plant. It originated with the Incas in the Andes Mountains of South America over 5000 years ago. It is still today a prominent food source for those people.

The Incas deemed quinoa as a sacred seed and they used to call it “the mother of all grains”.

Thanks to its nutrition features, quinoa is a good source of proteins and fibers.

It is a good food common in the modern diet. It benefits most individuals that need to control their weight without giving up the intake of energy, mineral salts and avoiding heavy food with high content of calories.

Our quinoa has no need to be rinsed since the natural coating called saponin, which can make it taste bitter, has been removed by a delicate pearling process.

| | |
|------------------------------------|---------------------------------------------|
| Ingredients: | Organic quinoa |
| Packaging size: | 300 gr. (ATM) |
| Origin of raw material: | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time | 5 minutes |
| Allergens | It may contain traces of grains with gluten |
| Produced in the factory of: | ATM packed in Fiuminata (Macerata) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 362 - KJ 1526 |
| Fat | 5,9 gr. |
| . saturated | 0,6 gr. |
| Carbohydrate | 61,8 gr. |
| . sugar | 2,4 gr. |
| Diatery Fiber | 7,0 gr. |
| Proteins | 13,6 gr. |
| Calcium | 110 mg. |
| Iron | 8,2 mg. |
| Phosphorus | 300 mg. |
| Potassium | 270 mg. |



SOLINA WHEAT FLOUR

ANCIENT VARIETY OF MOUNTAIN FLOUR



TYPE 1



TYPE 2



Solina flour is a type of soft wheat grown on the mountains of Central Italy. It can be cultivated up to 1600 meters above the sea level and is able to resist long periods under the snow and cold temperatures.

The flour comes from stone ground wheat, which can be used to make home pasta and bread. The baking goods prepared with this variety of wheat are known for their light colour and intense smell of "mountain".

| | |
|------------------------------------|-------------------------------------------------------|
| Ingredients: | Stone ground wheat— Solina variety |
| Packaging size: | 400 gr (ATM) / 1 Kg (sacchetto carta con finestrella) |
| Origin of raw materials: | Italy Agriculture |
| Storage | Store preferably in a cool and dry place |
| Cooking time: | |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Packed in Fiuminata (Macerata) |

| NUTRITION FACTS | AMOUNT FOR 100 g | AMOUNT FOR 100 g |
|-----------------|--------------------|--------------------|
| | TYPE 1 | TYPE 2 |
| Energy | Kcal 366 - KJ 1554 | Kcal 341 - KJ 1442 |
| Fat | 1,40 gr. | 1,30 gr. |
| - saturated | 0,1 gr. | 0,3 gr. |
| Carbohydrate | 76,0 gr. | 67,0 gr. |
| - sugar | 1,5 gr. | 1,9 gr. |
| Dietary Fiber | 3,1 gr. | 6,4 gr. |
| Proteins | 10,9 gr. | 12,0 gr. |
| Sodium | 0,01 gr. | 0,004 gr. |



DURUM WHEAT FLOUR

SENATORE CAPPELLI



A stone mill, ancient grains, the knowledge of skilled hands....., these are the ingredients to obtain an exceptional product! An organic flour, a grain not genetically modified, grown in the heart of Marche.

Durum wheat Senatore Cappelli is an ancient grain, dating back to the thirties, whose name comes from the Abruzzese Senator Cappelli who considerably changed the farming process of Italian durum wheat. It is known for the intense aroma, the strong flavour and the height of the stalks over 180 cm ending with its unique black beard, called aristae. Thanks to the stone mill it is possible to have a flour with irregular grains and stronger flavour and aroma.

| | |
|------------------------------------|----------------------------------------------------|
| Ingredients: | Durum wheat flour, Cappelli species, stone ground. |
| Packaging size: | 400 gr (ATM) / 1 Kg (paper bag with small window) |
| Origin of raw material: | Italy Agriculture |
| Storage: | Store preferably in a cool and dry place |
| Cooking time: | |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Packed in Fiuminata (Macerata) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|------------------------|-------------------------|
| Energy | Kcal 319 - KJ 1334 |
| Fat | 1,90 gr. |
| - saturated | 0,40 gr. |
| Carbohydrate | 67,8 gr. |
| - sugar | 2,1 gr. |
| Diatery Fiber | 8,4 gr. |
| Proteins | 12,0 gr. |
| Sodium | 0 gr. |



ORGANIC CHICKPEA FLOUR



The chickpea flour is made from dried chickpeas.

It has an intense flavour and a high content of vegetable proteins, mineral salts such as calcium, iron, phosphorus and vitamins C and B as well.

Notwithstanding this excellent flour has been discovered recently in Italia, it is widely used especially in vegetarian or vegan diets and by those who need to follow a gluten free diet.

If you eat more chickpeas and chickpea flour you will have a higher intake of fiber.

| | |
|------------------------------------|---------------------------------------------|
| Ingredients | Stone ground organic chickpeas |
| Packaging size: | 400 gr (ATM) / 1 Kg (paper bag with window) |
| Origin of raw materials: | Italy Agriculture |
| Storage: | Store preferably in a cool and dry place |
| Cooking time: | |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory of: | Packed in Fiuminata (MACERATA) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|-----------------|------------------|
|-----------------|------------------|

| | |
|---------------|--------------------|
| Energy | Kcal 376 - KJ 1585 |
| Fat | 4,90 gr. |
| - saturated | 0,60 gr. |
| Carbohydrate | 54,3 gr. |
| - sugar | 3,7 gr. |
| Diatery Fiber | 13,8 gr. |
| Proteins | 21,8 gr. |
| Sodium | 0,015 gr. |



ORGANIC WHOLE FARRO FLOUR



Organic farro flour is made with farro grown in Marches, of ancient variety “Dicoccum” already cultivated by the ancient Romans. The flour is well suitable to make bread, breadsticks, pizzas “schiate” and pastries.

Farro is the ancestor of the present wheat and there are three main species: Spelt, Dicoccum and Monococcum, in addition to other less common subspecies. Dicoccum is very similar to the durum wheat, Spelt and Monococcum are next to the classic tender wheat. Farro, compared with wheat, is far less productive and after harvest it needs to be hulled before cooking.

| | |
|---------------------------------|-------------------------------------------------|
| Ingredients: | Organic farro variety “dicoccum” - stone ground |
| Packaging size: | 400 gr (ATM) / 1 Kg (paper bag with window) |
| Origin of raw materials: | Italy Agriculture |
| Storage: | Store preferably in a cool and dry place |
| Cooking time | |
| Allergens: | It may contain traces of grains with gluten |
| Produced in the factory: | Packed in Fiuminata (MACERATA) |

NUTRITION FACTS: AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 332 - KJ 1408 |
| Fat | 2,60 gr. |
| - saturated | 0,50 gr. |
| Carbohydrate | 67,6 gr. |
| - sugar | 4,2 gr. |
| Diatery Fiber | 7,5 gr. |
| Proteins | 13,8 gr. |
| Sodium | 0,02 gr. |



ORGANIC MAIZE FLOUR

"OTTOFILE" VARIETY



"Ottofile" (Eight-rows) is a rustic variety of corn able to grow in conditions of scarce availability of water. This type of corn is manually planted in fields worked with natural fertilisers and without the use of pesticides. The corn cobs are dried without artificial heat that may reduce organoleptic properties of the flour. The corn is hulled manually and is stone ground. In this way overheating that could decrease the quality of the final product is avoided.

The inhabitants of the Marche have always been big consumers of the "yellow gold", the traditional corn flour that at the beginning of last century was the main food in the diet for our farmers. Nowadays the polenta is a very popular food present on the tables of gourmet people and in any social classes.

| | |
|----------------------------------------|-------------------------------------------------------|
| Ingredienti | Mais biologico varietà "ottofile" |
| Formato: | 400 gr (ATM) / 1 Kg (sacchetto carta con finestrella) |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | It may contain traces of grains with gluten |
| Prodotto nello stabilimento di: | Packed in Fiuminata (MACERATA) |

NUTRITION FACTS AMOUNT FOR 100 g

| | |
|------------------|--------------------|
| Energy | Kcal 370 - KJ 1570 |
| Grassi | 2,70 gr. |
| di cui saturi | 0,30 gr. |
| Carboidrati | 81,5 gr. |
| di cui zuccheri | 1,5 gr. |
| Fibre alimentari | 2,6 gr. |
| Proteine | 8,7 gr. |
| Sale | 0,003 gr. |



ORGANIC HEMP FLOUR



Stone ground

Flour with about 33% of proteins, Omega-3, Omega-6, fiber and mineral salts.

The protein of hemp has a high content of all eight essential amino acids. About 65% of total protein content in hemp seeds is given by a storage protein highly digestible, called edistin.

Omega-6 and Omega-3 with the ratio 3/1, are important for our body because of their antioxidant properties. The recommended intake by OMS (World Organisation for Health) of polyunsaturated acids Omega-6 and Omega-3 is the ratio 4/1 till 6/1.

It is also good to add hemp flour to other types of flours with a recommended percentage of 5% to 10%.

| | |
|----------------------------------------|---------------------------------------------|
| Ingredienti | Semi di canapa sativa biologica |
| Formato: | 250gr (ATM) |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | It may contain traces of grains with gluten |
| Prodotto nello stabilimento di: | Packed in Fiuminata (MACERATA) |

NUTRITION FACTS AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 304 - KJ 1259 |
| Fat | 9,30 gr. |
| - saturated | 0,90 gr. |
| Carbohydrate | 43,0 gr. |
| - sugar | 1,1 gr. |
| Dietary Fiber | 39,8 gr. |
| Proteins | 32,9 gr. |
| Sodium | 0,027 gr. |



ORGANIC WHOLE HEMP SEEDS



Hemp seeds are composed of proteins for 25%, but combined with all eight amino acids required for the protein synthesis useful for the cell replacement. The proteins that we take through our diet are made of hundreds of separated units named amino acids that after digestion are joined together to build a new protein tissue.

The lacking amino acids can be generally synthesized by the organism, but this cannot occur for the eight amino acids so-called essential that must be taken through the food.

| | |
|----------------------------------------|---------------------------------------------|
| Ingredienti | Organic whole hemp seed |
| Formato: | 250 gr (ATM) |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | It may contain traces of grains with gluten |
| Prodotto nello stabilimento di: | Packed in Fiuminata (MACERATA) |

NUTRITION FACTS AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 325 - KJ 1392 |
| Fat | 2,50 gr. |
| - saturated | 0,34 gr. |
| Carbohydrate | 54,0 gr. |
| - sugar | 2,4 gr. |
| Diatery Fiber | 13,7 gr. |
| Proteins | 25,0 gr. |
| Sodium | 0,02 gr. |



ORGANIC HEMP OIL



Mechanical cold extraction.

Non heat treated hemp oil

An excellent food rich in Omega-3 and Omega-6 GLA and SDA and vitamin E with a great antioxidant action. A daily consumption provides the human body a great quantity of nutrients.

First of all hemp oil has 20-25% of proteins: the high content of edestine, along with the other globular protein, albumin makes a protein combination including all eight essential amino-acids possible and unique in the vegetable world. The human body can in this way produce other proteins as the immunoglobulins: antibodies that neutralize infections before the first signs appear.

FROM OUR HEMP OUR OIL

| | |
|----------------------------------------|------------------------------------------|
| Ingredients: | Organic sative hemp seeds |
| Packaging size: | 250 ml. |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | |
| Prodotto nello stabilimento di: | Packed in Fiuminata (MACERATA) |

| NUTRITION FACTS | AMOUNT FOR 100 g |
|--------------------------|--------------------|
| Energy | Kcal 900 - KJ 3700 |
| Fat | 98,60 gr. |
| - saturated | 10,1 gr. |
| - monounsaturated | 15,7 gr. |
| - polyunsaturated | 74,2 gr. |
| - omega 3 | 14,3 gr. |
| - omega 6 | 60,0 gr. |
| Total vitamin E (mg/kg.) | 312 |



WHEAT AND ORGANIC HEMP PIADINA



NO PRESERVATIVES

NO ANIMAL FAT

The Piadina is made mixing hemp seeds flour with the best organic wheat flour and sun flower oil
The result is a piadina with a light bronze colour and a light and pleasant flavour of toasted nut.

It is good filled up with vegetables, cheese and deli meat.

It is also a tasting alternative to bread to go with main dishes.

| | |
|----------------------------------------|----------------------------------------------------------------------------|
| Ingredienti | Organic wheat flour, Organic hemp seed flour 8%, Organic flower oil, water |
| Formato: | 300 gr. Package 3 piadina |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | |
| Prodotto nello stabilimento di: | Package Lucrezia di Cartoceto (PU) |

NUTRITION FACTS AMOUNT FOR 100 g

| | |
|---------------|--------------------|
| Energy | Kcal 348 - KJ 1460 |
| Fat | 15,70 gr. |
| - saturated | 2,0 gr. |
| Carbohydrate | 41,0 gr. |
| - sugar | 0,9 gr. |
| Diatery Fiber | 3 ,6 gr. |
| Proteins | 8,9 gr. |
| Sodium | 1,97 gr. |



ORGANIC KHORASAN WHEAT PIADINA



NO PRESERVATIVES

NO ANIMAL FAT

Khorasan wheat is a common food in the every day diet of our children and it is rightfully included in the “Mediterranean diet”. A correct and simple diet allowing an easy digestibility and reflecting the food tastes of the third millenium.

The ingredients of the filling are the same as the classic piadina, but the taste given by the Khorasan wheat makes the dough natural and closest to the requirements of the customer who certainly will be fond of it after the first bite.

| | |
|----------------------------------------|-----------------------------------------------------------------------|
| Ingredienti | Organic wheat korasan, organic wheat flour, Organic flower oil, water |
| Formato: | 300 gr. Package 3 piadina |
| Origine materie prime: | Italy Agriculture |
| Conservazione | Store preferably in a cool and dry place |
| Tempo di cottura | |
| Allergeni: | It may contain traces of milk and egg |
| Prodotto nello stabilimento di: | Package Lucrezia di Cartoceto (PU) |

NUTRITION FACTS AMOUNT FOR 100 g

| | |
|--------------|--------------------|
| Energy | Kcal 280 - KJ 1182 |
| Fat | 7,0 gr. |
| - saturated | 0,9 gr. |
| Carbohydrate | 45,70 gr. |
| - sugar | 1,1 gr. |
| Proteins | 7,7 gr. |
| Sodium | 2,20 gr. |



ORGANIC ARTISANAL BEER



THE BANDIT'S BLONDE

Organoleptic features: Pale unpasteurized beer, with natural refermentation in the bottle. It is brewed from organic Piels malt, organic farro and organic wheat.

Alcohol volume: 5,2 %

Sensory profile: With pale golden colour and a compact and persistent foam. The aroma is rich in scents of flowering hops, malt and fruit hints. The delicate and soft taste of farro is well matched with the herb hints of the hop.

Food matching: Perfect with appetizers or starters and first courses.

Packaging size: bottles 0,75 lt– 0,33 lt– kegs 30 lt



THE BANDIT'S RED

Organoleptic features: Red unpasteurized beer with natural refermentation in the bottle. It is brewed from organic Piels malt, organic cararoma malt, organic “ottofile” corn

Alcohol volume: 5,7 %

Sensory profile: With red colour to light brownish and a compact and fine foam. The aroma is rich in caramel and ripe fruit scents. The hint of toasted malt is balanced with the warm scent of corn.

Food matching: it goes well with meat, cheese and desserts.

Packagin size: Bottles 0,75 lt – 0,33 lt – Kegs 30 lt

Sponsor of the film

