



FARRO PERLATO MONOCOCCO BIOLOGICO

CODE	96304	
COUNTRY OF ORIGIN	Italy, Umbria	
WEIGHT	400 g	

Pearl emmer grown organically

DESCRIPTION Pearl emmer

APPEARANCE Mottled brown grains

TASTE Delicate of toasted cereal

PRODUCER BioAlberti - Poggio Aquilone (TR) - Umbria

OUR SELECTIONBioAlberti is an agricultural company, entirely organic, immersed in the rolling Umbrian hills

in the locality of Poggio Aquilone and extends over an area of 560 hectares between the

province of Perugia and the province of Terni

CURIOSITY Pearl emmer or small spelled is the oldest cereal in the world that was abandoned due to its

low productivity. From the point of view nutritionally, the cereal has a high protein content

and a low carbohydrate content

SUGGESTIONS It can be used in the preparation of soups, risottos and cold salads; no need for preliminary

soaking and has a cooking time of about 30 minutes

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