

CASA EMMA



FARINA DI VINACCIA POMACE FLOUR

Casa Emma, which has always stood out for its attention to innovation, experimentation, sustainability and recycling processes, has created a new gastronomic excellence: Pomace Flour, a delicious high quality powder, with important nutritional properties. This grape skins flour is the result of a long and careful agro-scientific research in collaboration with the Università Cattolica del Sacro Cuore of Piacenza, to identify new ecological solutions about the management of grape skins, at the end of winemaking process. Pomace flour is a delicious flour obtained through a process of drying and grinding the grape skins at a low temperature, to preserve and keep intact all the nutrients. It is a very high quality flour, rich in nutritional properties, an interesting product for the food, cosmetic and nutraceutical industry, which combined with other ingredients or foods, ennobles recipes and culinary preparations thanks to its high contribution of fibers (50%), proteins (10%), minerals and polyphenols. Pomace Flour is used together with conventional flours (1 tbs of Pomace Flour for 500g of Flour) to make pasta, pizza, biscuits, pastries, pancakes, muffin, cupcakes, tiramisù, bread, yogurt, cheesecake, gnocchi, meats and sauces.

Packaging: Bags of 200g.

Humidity: 8.53% on the weight of 100g.

Fiber: 58.6% on the weight of 100g.

Total polyphenols: 95076 mg/kg gallic acid

INGREDIENTS: 100% dried and micronized red grape skins (250 microns)

APPEARANCE: A soft, impalpable fine powder, smooth to the touch and free of lumps.

COLOR: Red wine color, homogeneous.

NOSE: Typical of grape skins.

ALLERGENS: Pomace Flour does not contain gluten or similar.

STORAGE: Produced in bags, it is recommended to store the product in a cool, dry and well-ventilated place.

EXPIRATION DATE: 18 months.

