

M.I.B.



MEGAITALIANBIOFOODSS.r.l.

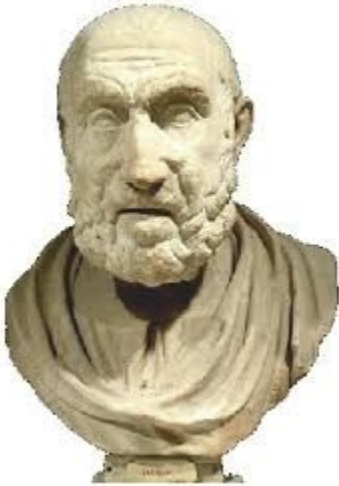
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**“Let food be your
medicine and let your
medicine be your food.”**

Hippocrates, father of medicine.

This is what OUR MISSION consists of;

**“UNDERSTANDING HOW TO TRANSFORM A
LARGELY CONSUMED DAILY FOOD INTO
“A FOOD THAT HEALS”.**

**From the most important knowledge of the past and the
most advanced knowledge of the present WE HAVE
CREATED THE NUTRACEUTIC FOOD OF THE FUTURE.**

To do this we have used as the

“BACK PACK OF HUMAN HEALTH”

the ORIGINARY ANCIENT CEREALS,

**never hybridized, never crossed and never artificially
mutated and which have made the history of the most
important and ancient civilizations of the Mediterranean
basin and the Middle East; (PRE SUMERIAN, SARDINIAN,
SUMERIAN AND ASYRIAN BABYLONIAN,
EGYPTIAN, GREEK, ROMAN civilizations).**

In short, what were our main purposes ??

1) Use the ORIGINAL ANCIENT CEREALS AS THE ESSENTIAL BASIS TO PRODUCE NUTRACEUTICAL, SYNERGISTIC FUNCTIONAL FOODS WITH EPIGENETIC EFFECT;

2) Produce on a large scale NUTRACEUTICAL FOODS capable of:

- be very digestible and do not present "TOXIC EPITOPES", i.e. small non-digestible proteins that cause allergic and celiac reactions;

- have, in a VERY ASSIMILABLE FORM, a myriad of antioxidant substances; microelements; macroelements; NOBLE AND COMPLEX PROTEINS AND STARCHES; VITAMINS AND NOBLE FATS;

- have a high percentage of PREBIOTIC FIBERS which nourish and regenerate the INTESTINAL MICROBIOTA and close the INTESTINAL PERMEABILITY;

- have a set of substances that contribute to REDUCING POSTMEAL GLYCAEMIA; REDUCE INSULIN RESISTANCE; REGENERATE THE FUNCTIONALITY OF THE PANCREAS; REGULATE CHOLESTRIL; TO COMPENSATE FOR MOST OF THE CHRONIC DEFICIENCIES IN NUTRITIONAL FACTORS RESULTING FROM MODERN SUPER-REFINED FOOD.

- 1st STRATEGIC EFFECT OF OUR NUTRACEUTICAL FOODS;

"Close intestinal permeability and nourish the INTESTINAL MICROBIOTA."

2nd STRATEGIC EFFECT; “Compensate for all the chronic deficiencies resulting from super refined modern industrial food which contains toxic and allergenic substances” WHY ARE OUR FUNCTIONAL AND NUTRACEUTICAL FOODS UNIQUE AND EXCLUSIVE ????

To obtain the **MAXIMUM HEALTHY EFFECT** we have understood many things and created winning recipes based on the following assumptions:

1) We have analyzed and distinguished the **DIFFERENT BIOCHEMISTRY** of the different species and varieties of original ancient cereals; EINCORN ; EMMER ; SPELT; TURANIC WHEAT; DURUM WHEAT; TURGID WHEAT; COMMON WHEAT; BARLEY; OATS; RYE; CORN; RICE; MILE; SORGHUM;

2) We discovered, by studying the proceedings of the 1994 Potenza (Italy) Conference "SPELLED A HEALTHY CEREAL", that in every recipe, both for pasta and baked products, it is always advisable to use at least 50% of the wholemeal flours based on more species and varieties of spelled to guarantee the **REGENERATION OF THE INTESTINAL MICROBIOTA AND THE MAXIMUM HEALTH EFFECT;**

3) To obtain the maximum synergistic and nutraceutical effect we have added an appropriate percentage of **PREBIOTIC FIBERS** of INULIN from chicory, agave, psyllium and **FLAX FLOUR**; and also **MEDICINAL HERBS AND MUSHROOMS** which complete the health effect of 100% whole ancient cereals.

4) **We have RECOVERED AND SAVED HUNDREDS OF ANCIENT VARIETIES OF CEREALS FROM EXTINCTION** and understood how to select and cultivate them to double or triple their production capacity **and we have also multiplied 40 original ancient varieties on a large scale which are the basis of our most healthy recipes effective and which constitute our absolute exclusive worldwide.**

TO ACHIEVE THE MAXIMUM HEALTHY EFFECT WE HAVE CREATED 2 NUTRACEUTICAL PASTA LINES: THE 1ST LINE IS A PASTA WITH WHOLE WHOLE FLOURS FROM 4 DIFFERENT SPECIES OF ANCIENT CEREALS; (Triticum monococcum; Triticum dicoccum; Triticum durum; Triticum turanicum).



**SYNERGISTIC
FUNCTIONAL FOOD
AND NUTRACEUTIC**



MIX CEREALS EMMER - EINCORN - DURUM - TURANICUM

Exclusively based on

Ancient
Originary Cereals

with high PREBIOTIC FIBER content; more medicinal herbs and mushrooms; which help reduce the level of POSTPRANDIAL GLYCEMIA, REGULATE CHOLESTEROL and NOURISH the intestinal MICROBIOTA.

cooking in
7-10 minutes

PENNE RIGATE 500 g e
100% whole

Average nutritional values per 100 g of food and % of /RDA

ENERGY 1509 kJ - 357 kcal	17,85 % RDA	CALCIUM 146,6 mg / 800 mg die	18,32% RDA
CARBOHYDRATES 63 gr; of which sugars 4 gr	18 % RDA	IRON 40,6 mg / 15 mg die	270% RDA
FAT 2,3 g; of which saturated fatty acids 0,5%	9,378% RDA	PHOSPHORUS 3.300 mg / 800 mg die	412% RDA
PROTEIN 12,7%	15,83% RDA	MAGNESIUM 1.219 mg / 420 mg die	290% RDA
FIBER 14 % / 30 gr die	46,66% RDA	POTASSIUM 4.500 mg / 2.800 mg die	160% RDA
SODIUM 71,3 mg / 1.500 mg die	4,75% RDA	ZINC 41,2 mg / 12 mg die	343% RDA
POLYPHENOLS 30 mg / 20 mg die	150% RDA	SELENIUM 1.400 mcg / 75 mcg die	1.866% RDA
BETACAROTEN 40 mg / 4 mg die	1.000% RDA	CHROMIUM 44 mcg / 35 mcg die	125,7% RDA
LUTEIN 220 mcg / 10 mcg die	2.200% RDA	MOLYBDENUM 4,5 mg / 45 mcg die	10.000% RDA
BETAGLUCANS 300 mg / 200 mg die	150% RDA	MANGANESE 30,5 mg / 10 mg die	305% RDA

INGREDIENTS: wholemeal MIX ORIGINARY ANCIENT CEREALS flours; Inulin from chicory; flaxseed flour; traces of barley and soft wheat; Marshmallow oil; Glycyrrhiza glabra; turmeric; cinnamon; Embolice oil; Plantago ovata; Medicinal mushrooms: Agaricus bisporus; Maitake; Cordyceps sinensis; Ganoderma lucidum; Grifola frondosa; Inonotus obliquus; Polyporus umbellatus; Hericium erinaceus; Lentinus edodes; Coprinus comatus; Autophania aurouca judae; Pleurotus ostreatus; May contain TRACES OF SOY EGGS AND MUSTARD; Country of cultivation and milling of cereals: ITALY.

PREPARATION: boil 1 liter of water for every 100 g of pasta; then at the beginning of boiling add the pasta and 10 g of table salt; mix occasionally and after 7-10 minutes turn off and drain the pasta and season to taste.

PACKAGE RECYCLING; ENVELOPE IN PLASTIC; LABEL IN THE PAPER.

PRODUCED by M.I.B. via Marie Curie 4 Suzzara (MN) Italy
In the laboratory of FERRARI FOOD; via San Lorenzo 11 - 41034 Finale Emilia (MO) Italy
TO BE STORED IN A COOL, DRY PLACE AND AWAY FROM LIGHT. LOT 01-CRZ 2024

To be consumed by 10-06-2026



THE 2ND LINE IS A WHOLE WHOLE PASTA MADE ONLY WITH EINCORN (Triticum monococcum) SUITABLE FOR THOSE WHO HAVE A HEIGHTENED INTESTINAL SENSITIVITY TO THE INDIGESTIBLE GLUTEN OF MODERN HYBRID WHEATS.

NUTRI PRO SALUS

SYNERGISTIC FUNCTIONAL FOOD AND NUTRACEUTIC

Functional food exclusively based on EINCORN SPELLED WHEAT

Exclusively based on

EINCORN Spelled Wheat

with high PREBIOTIC FIBER content; more medicinal herbs and mushrooms; which help reduce the level of POSTPRANDIAL GLYCEMIA, REGULATE CHOLESTEROL and NOURISH the intestinal MICROBIOTA.

cooking in **PENNE RIGATE** 500 g e
7-10 minutes 100% whole

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To be consumed by 10-06-2026

“THE HEALTH PANTRY” THE DISPLAY THAT WE ILLUSTRATE YOU BELOW AND THAT WE CAN SUPPLY TO YOU TOGETHER WITH OUR PRODUCTS IS THE BEST SALES TOOL TO PROMOTE AND MAKE CONSUMERS KNOW THE HEALTHY VALUE OF OUR "NUTRACEUTICAL FUNCTIONAL FOODS"



It should be noted that a display like the one illustrated above, approximately 2.5 meters wide and equipped with 30 compartments, can accommodate approximately 225-260 kg of NUTRACEUTICAL PASTA, VERY TASTY, DIGESTIBLE AND WITH AN IMMEDIATE HEALTHY EFFECT, a real panacea for everyone.



BASIC

ORDER OF

PASTA

OUR ORGANIC

NUTRACEUTICAL SINERGISTIS

FUNCTIONAL LABEL

20 OR

40 FOOT CONTAINERS;

1 CONTAINER PER MONTH

WITH 7,200 OR 14,400 KG OF

ORGANIC PASTA;

FUNCTIONAL AND

NUTRACEUTICAL IN 7-9

DIFFERENT FORMATS AT

THE PROMOTIONAL COST

OF 9 EUROS PER KG FOR

PASTA WITH MIXED

CEREALS (EMMER+

EINCORN + DURUM AND TURANIC WHEAT + PREBIOTIC FIBERS + MEDICINAL HERBS AND MUSHROOMS);

OR 10 EUROS PER KG FOR PASTA BASED ONLY WITH EINCORN (+ PREBIOTIC FIBERS + MEDICINAL HERBS AND MUSHROOMS).

24 MONTHS SHELF LIFE.

CURRENT AVAILABLE POTENTIAL FROM 1.000 TO 2.000 TONS PER YEAR WITH TERM CONTRACT OF 6 MONTH IN 6 MONTHS. PAYMENT 65% UPON ORDER AND 35% FOB SHIPPING TO BE PAID BY THE BUYER. CUSTOMIZABLE LABEL.

Since we are currently in the process of producing the new harvests and planning the new autumn sowings, anyone interested can contact us to plan the supply of our FUNCTIONAL NUTRACEUTIC pasta before stocks are exhausted.

Kind regards, Marco Bertelli