



<b>Brand</b>	Molino Spadoni
<b>Product code</b>	ADM10
<b>EAN Code</b>	8002213000848
<b>Product name</b>	Polenta Rapida Istantanea (Instant quick-cooking Polenta)
<b>Trade name</b>	Steam-precooked corn flour for polenta
<b>Net weight</b>	500 g
<b>Ingredients</b>	Precooked corn flour
<b>Warnings for allergy sufferers</b>	Gluten-free product: indicated for people who have gluten intolerance.



<b>General Characteristics</b>	This is the coarse grainy product of grinding only whole and ripe kernels of a mix of properly preserved yellow corn. Subsequently any impurities and foreign substances are removed from the product. Once the grinding process is completed, the product is cooked and dried.
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<b>Preparation instructions</b>	Product for final customer.
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Cooking instructions: Bring to boil 2 litres of water with one tea spoonful table salt. Pour in 0.500 kg Polenta Rapida by Spadoni and mix with a whisk. Cook and stir for about 2 minutes after the water boils. If the polenta is too dense, add a little boiling water and mix over the heat.

#### Organoleptic characteristics

Aspect	Smooth grainy product, no lumps, dry.
Colour	Typical orange yellow.
Odour	Typical, pleasant; no unusual notes
Taste	Typical; no unusual notes.

#### Physical and chemical standards<sup>1</sup>:

Water content:	< 12.5%	
pH	6.00-6.8	
Cinder content:	0.30-0.60 % dry matter	
Granulometry	Sieve residue, 560 µm	50% (±20%)
	Sieve residue, 253 µm	40% (±20%)
	Sieve residue, 150 µm	5 % (±5%)
	Residue	5 % (±5%)

#### Microbiological standards<sup>1</sup>:

Total bacteria load	<50,000 CFU/g
Total coliforms	<100 CFU/g
Moulds and yeasts	<2000 CFU/g
Salmonella	absent/25 g
Filth Test <sup>1</sup> :	
Acetonitric method (Italian O.J. dated 18/8/94 no. 186)	total fragments < 25/50 g

<sup>1</sup>See the analysis procedures specified in the HACCP Manual. The results of the analyses refer to the mean values at the time of packing.


**Residue <sup>1</sup>:**

Antiparasitic substances:

In accordance with current provisions; types and maximum tolerated quantities do not exceed those set forth by Italian Min. Decree of 27/08/2004 as amended.

Mycotoxins:

In accordance with the current provisions of Commission Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

Heavy metals

In accordance with the current provisions of Commission Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

NUTRITIONAL VALUES PER 100 G OF PRODUCT	
Energy	1469 kJ/ 347 kcal
Fats	1.3 g
of which saturated fatty acids	0.2 g
Carbohydrates	74.8 g
of which sugars	0.59 g
Proteins	7.3 g
Fibres	3.2 g
Salt	0.0025 g

**Packaging**

Disposing instructions

Polypropylene package (PP).

Recyclable: plastic.

**Palletization**

PALLET	EPAL 80 x120 cm
No. of packages/carton:	10
No. of cartons/layer	12
No. of LAYERS:	8
Total cartons no./ pallet	96

**Shelf Life (TMC)**

 [The flour is packaged to last no less than **fourteen months**.]

TMC Indication Method

[DD/MM/YY]

**STORAGE**

Store in a well-ventilated, cool and dry place, away from light and heat sources.

ALLERGEN	PRESENT	ABSENT	POSSIBLE CONTAMINATION (CC)	CROSS-
Cereals with gluten and derivative products		X		
Eggs, egg-based products and derivative products		X		
Fish, fish-based products and derivative products		X		
Crustaceans and derivative products		X		
Peanuts and derivative products		X		
Soy and derivative products		X		
Milk and derivative products		X		
Nuts and derivative products		X		
Celery and derivative products		X		
Mustard and derivative products		X		
Sesame seeds and derivative products		X		
Sulphur dioxide and sulphites		X		
Lupin and derivative products		X		
Shellfish and derivative products		X		