

MOLINO BRESCIANO di Coffinardi G. & C. snc
Vicolo Molino n. 10
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DATA SHEET
YELLOW MAIZE MEAL KG. 1 “BRAMATA” “LA BRESCIANA”

Item description

Yellow maize meal “Bramata” for “polenta”

Internal invoicing code: 01 100 102

EAN code: 8 005044 031432

Combined nomenclature code: 11 03 13 10

Ingredients-

Italian yellow maize 100%

Technical specifications

ORGANOLEPTIC CHARACTERISTICS

Color	Yellow
Appearance	Homogeneous
Texture	The appearance vary according to granulometry

CHEMICAL-PHYSICAL CHARACTERISTICS

Maximum humidity	< 14 %
Ashes	0,23%
Fats	1,00%
of which: saturated fatty acids	0,12%
monounsaturated fatty acids	0,21%
polyunsaturated fatty acids	0,55%
Proteins	7,90%
Fiber	2,87%
Total carbohydrates	77,99%
of which: sugars	0,29%
starch	71,16%

MICROBIOLOGICAL CHARACTERISTICS

Parasites	Absent
Molds	Legal limits
Mycotoxins	Legal limits

NUTRITIONAL CHARACTERISTICS

AVERAGE VALUES FOR 100 g OF PRODUCT	
Energy	kJ 1497 / kcal 358
Fats	1,0 g
of which saturated fatty acids	0,1 g
Carbohydrates	78 g
of which sugars	0,29 g
Starch	71 g
Fibers	2,9 g
Proteins	7,9 g
Salt	0 g

Food Safety

OGM: produced in rule with the norms in force in food materials on the genetically modified food and with the new european ordinaments on labelling and traceability of feeding and genetically modified foods (Order n. 1829/2003 and regulation 1830/2003, directive n. 2001/18/CE 12/03/01). It's excluded cross contaminations through rigorous checks on the maize used for milling.

ALLERGENS:

ALLERGENS	PRESENCE	CROSS CONTAMINATION RISK
CEREALS CONTAINING GLUTEN	NO	NO
CRUSTACEOUS	NO	NO
EGGS AND EGGS PRODUCTS	NO	NO
FISH AND FISH PRODUCTS	NO	NO
PEANUTS	NO	NO
SOY AND SOY PRODUCTS	NO	NO
MILK, DERIVED PRODUCTS AND SUGAR OF MILK	NO	NO
SHELLED FRUIT	NO	NO
CELERY AND DERIVED PRODUCTS	NO	NO
MUSTARD AND DERIVED PRODUCTS	NO	NO
SESAME AND DERIVED PRODUCTS	NO	NO
SULPHURIC	NO	NO

ANHYDRIDE AND SULPHITES		
LUPINS	NO	NO
MUSSELS	NO	NO

CEREALS CONTAINING GLUTEN: absent

Identification and packaging

Packing unit	Thermoretrable pack cm. 21,5x17x38
Weight	Kg. 10
Packaging Type	Thermoretrable film
Quantity packing unit	N. 10 kg. 1 pieces
Layer dimensions	Pieces n. 10 – Height cm. 17
Pallet composition	Formed by 66 packagins
Overall dimensions	L. cm. 116 x p. cm. 82 x h. cm. 136
Only pallet dimensions	L. cm. 116 x p. cm. 82 x h. cm. 15

Packing conforming to the regulation 1935/2004/CE and directive n. 2002/72/CE.

Storage

Expiry	Best before within 12 months from the
Minimum Termo of Conservation	production date.
Storage	Keep in a cool, dry and ventilated place.

Instruction for the preparation of “polenta” (cornmeal porridge)

Doses for 4/5 persons. Ingredients: water 2 lt. – maize meal 400 gr. – cooking salt 1 tablespoon. Make previously boil salt water. Pour the maize meal delicately to prevent clots formation. Mix to Amalgamate the maize meal to water then cover to prevent water vapour dispersion. Cook the corn-Meal porridge for 30 minutes, mixing off and on. When the cooking is finished, pour the cornmeal Porridge in a terrine previously wet. Let it stand for 2/3 minutes and place it on a clopping block.

Produced and packed at the factory in Azzano Mella (BS) – IT – Vicolo Molino n. 10

Rev. 03 del 24/03/2022.