

MOLINO BRESCIANO di Coffinardi G. & C. snc
Vicolo Molino n. 10
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DATA SHEET
WHITE MAIZE MEAL GR. 500 “LA BRESCIANA”
VACUUM PACKED – KG. 5

Item description

White maize meal for maize porridge vacuum packed

Internal invoicing code: 01 100 302

EAN code: 8 005044030114

Combined nomenclature code: 11 03 13 10

Ingredients

Italian white maize

Technical specifications

ORGANOLEPTIC CHARACTERISTICS

Color	White
Appearance	Homogeneous
Texture	The appearance vary in according to granulometry

CHEMICAL-PHYSICAL CHARACTERISTICS

Maximum humidity	< 14 %
Ashes	0,30%
Fats	0,88%
of which: saturated fatty acids	0,12%
monounsaturated fatty acids	0,21%
polyunsaturated fatty acids	0,55%
Proteins	6,71%
Fiber	2,87%
Total carbohydrates	77,13%
Of which: sugars	0,29%
starch	71,16%

MICROBIOLOGICAL CHARACTERISTICS

Parasites	Absent
Molds	Legal limits
Mycotoxins	Legal limits

NUTRITIONAL CHARACTERISTICS

AVERAGES VALUE FOR 100 g OF PRODUCT	
Energy	kJ 1458 / kcal 343
Fats	0,9 g
of which saturated fatty acids	0,1 g
Carbohydrates	77 g
of which sugars	0,29 g
Starch	71 g
Fibers	2,8 g
Proteins	6,7 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	NO	NO

PRODUCTS		
SULPHURIC ANHYDRIDE AND SULPHITES	NO	NO
LUPINS	NO	NO
MUSSELS	NO	NO

CEREALS CONTAINING GLUTEN: absent

Identifications and packaging

Packing Unit	Thermoretrable pack l. 16 x h. 15x p. 26 cm.
Weight	Kg. 5
Packaging Type	Thermoretrable film
Quantity packing unit	N. 10 Kg. 0,500 pieces
Layer dimensions	Pieces n. 18 –Height cm. 15 – Layers n. 6
Pallet composition	Formed by 108 packagings Kg. 5= Kg. 540
Overall dimensions	L. cm. 120 x p. cm. 80 x h. cm. 105
Only pallet dimensions	L. cm. 120 x p. cm. 80 x h. cm. 15

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

Storage

Expiry – Minimum Term of conservation	Best before within 24 months from the production date.
Storage	Keep in a cool, dry and ventilated place.

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

Doses for 2 persons: 8 heaping tablespoons of meal – ½ liter abundant water – a pinch of salt.
Bring to boil the water, add two teaspoons of salt. Pour in the meal, stirring with a whisk. Cover with a lid and stir with a wooden spoon. Cooking time: 8/10 minutes, depending on the desired consistency.

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

Rev. 03 del 24/03/2022