

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” (cornmeal 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