



SPECIFICATIONS OF FOODSTUFF

TECHNICAL SHEET
HIGH QUALITY VEGETABLE PRODUCTIONS
TIPOLOGY

500 g Fior di Polenta



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SPECIFICATIONS OF FOODSTUFF


AUTHORIZATION HEALTH MINISTRY RIF N° 689/12 DEL 10 MARZO 2010

GENERAL DATA

Product  Prodotto in ITALIA Made in ITALY	FARINA DI MAIS Sfarinato da Materia Prima naturalmente Senza Glutine	Packaging 	Primary packaging In heat-sealed bag suitable for foodstuffs in accordance with Reg 1935/04 ATM-PROT: Packaged in a protective atmosphere (Azoto/CO ₂)
Origin Italy	Declaration/ Ref. to Law Reg. CE 41/2009 - D.Lgs. n.111/1992 Reg. (CE) 28-1-2002 n. 178/2002 2002 Reg. (CE) 29-4-2004 n. 852/2004 Reg. (UE) 828/2014	Reg. CE n°1935/2004 Reg. CE n°2023/2006	Secondary packaging: Poly-coupled-multilayer cardboard-cellulose.
OGM 	Product conforming to NO OGM NO - genetically modified organisms Reg. CE 1829/2003 Reg. CE 1830/2003 s.m.i.	Sacchetti/cartone - packaging size n. 12 pezzi da 500 g Misure cartone - sizes carton 390x235x163H mm Peso cartone - Weight carton 6 kg (13.22 Lb) Cartoni/bancale - cartons/bench n. 99 - 9 a piano x11 (594 kg) pallet: 80x120 cm n. 132 - 12 a piano x 11 (858 kg) pallet: 100x120 cm	
Gluten 	Product Conforms in accordance with the procedure laid down in Article 7 of D.Lgs. 27.01.1992., n.111 and Reg. CE 41/2009. GLUTEN FREE Product conforms Reg. CE 609/2013–UE 828/2014 (gluten <20ppm).	Authorization Health Ministry 	Rif n° 689/12 of 10/03/2010 prot Min. Salute Product in factory with Ministry of Health Authorization for the production of gluten-free food

Ingredients	● <i>Corn flour</i>		
Appearance / Color	Dusty end / Yellow	Sapore	Typical of corn
Smell	Pleasing, typical of flour, absence of foreign odours.	Tipology	Gluten free

Product/Brand



CORN FLOUR - Flour from naturally gluten-free raw material

Corn flour from Italian agriculture naturally gluten free, it is obtained from degermination of corn and its subsequent heat treatment and grinding, packaged in a protective atmosphere.

The mixture and the bake products obtained from a process free from gluten contamination are fit for consumption by people who show celiac disease and must follow a strict gluten-free diet. The flour is ideal also for consumption by not celiac people who choose a diet where gluten is lower than 20 ppm.

📖 Recommended use

For POLENTA: recipe for 4 people - 500g of FIOR DI POLENTA CAPUTO, coarse salt as needed, 2 lt of water. Boil 2 lt of water, unite the coarse salt as needed and with the assistance of a whisk dissolve FIOR DI POLENTA CAPUTO in water without forming lumps and end cooking on gentle flames for 7 minutes mixing from time to time.

For TORTILLAS: 200g of FIOR DI POLENTA CAPUTO, 1 spoon of olive oil, water as needed, salt as needed. Put FIOR DI POLENTA CAPUTO sieved on a workbench and shape a fountain. In the middle put salt, oil and little by little incorporate water. Start kneading till a smooth and homogeneous dough is obtained and without lumps (if needed, add water again if the dough results too much dry). Shape a ball, cover it with a cloth and make it rest for 30 minutes in fresh and dry place. Cut the batter into 12-14 pieces of the same dimension, knead them and roll them out using a rolling pin until a thin puff pastry is obtained of a diameter of approx 14 cm. Cook the tortillas in a nonstick skillet for approx 2 minutes for each side till they become golden. You can use them still hot or wait until they become cold.

Characteristics	Produced from raw materials that are inherently gluten-free. Quick and easy to use.		
Allergens	Gluten free	< 20 p.p.m. < 20 mg/Kg sul tal quale	Additives No presence
CONTROLS CHEMICAL LABORATORY	GLUTEN (Law Limits)	< 20 p.p.m.	Research (GLIADIN) ELISA Enzyme -Immuno
Warnings	For the use of this product, in order to avoid any possibility of contamination (crossing over), it is recommended to perform a thorough cleaning of tools and workbenches with which it comes into contact. At the end of the process, the product must be stored in its original packaging tightly closed in a separate room away from any moisture away from sources of heat and direct sunlight.		

Preservation	Storage temperature: The product is preserved (Optimum TMC), in original sealed packaging if kept in a cool and dry place and away from sources of heat and light. Keep away from moisture (<60% U.R.). Temperature max 24°C. Carefully close the packages after use.		
T.M.C. / Durability	Rif. to: date of packaging	Lot	Process line /gg. (14 Months) Shelf Life Customs code 11022010
Codice EAN	Unit (Bag weight)	U.C. 500 g	EAN Code: 8014601667502 SINGLE PACK COD.ART. FPO
	(Pack weight)	U.C. 6 Kg	EAN Code: 8014601667601 CARTONS N. 12 PEZZI DA 500 G



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ANALYSIS PRODUCT TEST

DATA refer to 100g of product, values are obtained from a theoretical calculation using technical sheets and / or literature.

NUTRITION FACTS (average values - reference 100 g finished product)				MICRONUTRIENTS * Research data INRAAN - Istituto CREA					
Parameter	Value/Unit of Measurement (%)	Parameter	Val./Unit of Measurement (%)	SALI MINERALI (valori medi per 100g)		VITAMINE (valori medi)			
Total Fat p/p of which saturates	0,4 0,1	± 0,50	Proteins p/p (N x 6,25)	8,4	± 0,01	Calcio	6 mg	Tiamina - B1	0,35 mg
Carbohydrates p/p of which sugar	77,1 0,8	± 0,30	Salt (Na x 2,5) (g)	0	± 1,50	Fosforo	99 mg	Riboflavina - B2	0,1 mg
Food Fiber p/p	2,4	± 3,50	Gluten	<20 ppm	(mg/kg)	Polassio	130 mg	Niacina - PP	1,9 mg
						Ferro	1,8 mg	Vitamina - A	67 mg
Total out of 100 g. of finished product		Energy Kcal	350	Energy value Kjoule		1.486			

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value	Q.S.
Total microbiological Count	UFC /g	< 100.000	HA
Total micotic Count Moulds and yeasts	UFC /g	< 1000 <1000	HA
Total Coliform	UFC /g	< 1000	STD+
Escherichia coli	UFC /g	< 10	
Listeria monocytogenes	UFC /25g	Assente	
Salmonella spp.	UFC /25g	Assente	

RESIDUAL AND MICRO PARTICLES

RESIDUES	Caputo std mg / Kg	RESIDUES	Caputo std mg / Kg	HEAVY METAL	Caputo std mg / Kg
AGROCHEMICALS Insecticides/Acaricides Fungicides	< 0,01 Lower than legal limits	Glyphosate	< 0,01 Lower than legal limits	Lead	< 0,2 Lower than legal limits
MICOTOXINE	Caputo std µg / Kg	MICOTOXINE	Caputo std µg / Kg	OGM	Methodology
Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂) / Aflatoxin B ₁ Deossinivalenolo - DON	< 4 / < 2 < 750	Ochratoxin A - OTA Zearalenone	< 3 < 75	DNA	QUALITATIVE GMO-EXTENDED SCREENING RESEARCH
Fumonisine	< 1.000				Controllo Promotori 35S-NOS-FMV- Negativo

ALLERGOLOGICAL PROPERTIES

Ingredients/Allergens listed in Annex 2 to Reg. EU No. 1169/2011 -- Mandatory declaration of Allergenic Ingredients

ALLERGENS Reg. UE 1169/2011 - Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Legge n. 88 del 7 Luglio 2009 e ss.mm. e i.i. .Evidence allergen: YES NO

Allergen	In product	on the production line	In the facility	Cross contamination	Allergen	In product	on the production line	In the facility	Cross contamination
Cereals containing gluten and products thereof (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

PROCESS CONTROL / SEMI MILLED - REPORT / ANALISYS SU M.P. / PROCESS FOOD / LOT

DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of MIXTURE -HACCP_HA (Application Control System HACCP)
TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ **Analysis HACCP** (HA Critical Control Point) -
The regulations - Reg. (CE) 28-1-2002 n. 178/2002 2002 -
The regulations - D.Lgs. 6 Novembre 2007 n.193; - Reg. (CE) 29-4-2004 n. 852/2004 -

