

**DATA SHEET:**

"GRAN MUGNAIO SPADONI YELLOW CORNMEAL FOR POLENTA"

ADM01/05  
20/09/2017**TRADE NAME:**

Bramata corn flour for Polenta - coarsely ground -

**INGREDIENTS:**

Corn flour.

May contain traces of: **soy**.**GENERAL CHARACTERISTICS:**

In the early 16<sup>th</sup> century, common spoken language called "Turkish" anything of foreign origin. That is why corn, despite coming from the opposite side of the world, the Americas, was referred to as "Turkish grain" (*granoturco*). "Turkish grain" or round grain vitreous maize is usually used for preparations requiring coarse-ground cornmeal, like polenta and similar foods. The most common varieties that are found on the Italian market are: Morocco, Agostinelli, Plata, etc.

**ORGANOLEPTIC CHARACTERISTICS:**

Aspect: Granular, dry, smooth, lump-free powder devoid of any foreign body.  
Colour: Homogeneous, intense yellow.  
Odour: Typical, pleasant, with no unusual notes.  
Taste: Typical.

**PHYSICAL AND CHEMICAL STANDARDS<sup>1</sup>:**

Water content: max 15.50%  
Cinder content: 0.30-0.70% dry matter  
Proteins 7.00-9.00 % dry matter  
Fats <1.50% dry matter  
pH 6.00-6.80  
Granulometry sieve residue, 560 µ 60% (+/-10%)  
sieve residue, 253 µ 30% (+/-10%)  
sieve residue, 150 µ 5% (+/-5%)  
residue 5% (+/-5%)

**NUTRITIONAL VALUES:**

Average nutritional values per 100 g of product	
Energy	1440 kJ / 340 kcal
Fats	1.0 g
of which saturated fatty acids	0.2 g
Carbohydrates	74 g
of which sugars	0.6 g
Fibres	4.1 g
Proteins	6.6 g
Salt	< 0.1 g

**MICROBIOLOGICAL STANDARDS<sup>1</sup>:**

Total bacteria load <100,000/g  
Total coliforms <200/gr  
Moulds and yeasts <5000/g  
Salmonella Absent/25 g

**FILTH TEST<sup>1</sup>:**

Acetonitric method (Italian O.J. dated 18/8/94 no. 186) total fragments &lt; 20/50 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.

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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 and Regulation (EC) no. 396/2005 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.

**PACKAGING:**

1-kg Kraft bags, 10 bags packed per heat-seal bundle, 88 bundles per 80x120 cm pallet.

**SHELF LIFE:**

The corn flour is packaged to last no less than fourteen months. Storage in a cool, dry place recommended.

**ALLERGENS TABLE**

ALLERGEN	PRESENT	ABSENT	POSSIBLE CROSS-CONTAMINATION (CC)
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	

**Information on the presence of GMOs:** the product does not contain, is not made up of, and is not obtained from genetically modified ingredients, in accordance with current regulations.