



Molino Soncini Cesare

TECHNICAL DATASHEET FOR POLENTA FLOUR

TYPE OF SOFTWHEAT FLOUR:	POLENTA
PACKAGE SIZE	25 KG
PACKAGING	PAPER/IN BULK
EXPIRY	05 MONTHS FROM DATE OF PACKAGING

USE

Serves for making polenta dishes

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered:

- 1) conforms to the purchase specifications
- 2) conforms to the regulations in force concerning pesticide residues in products destined for human consumption
- 3) has been handled and preserved in such a way as to prevent the formation of micro-toxins
- 4) allergen information: contains gluten, might contain traces of soya. Ingredients: soft-wheat flour, soft-wheat gluten.

CHEMICAL/PHYSICAL CHARACTERISTICS

HUMIDITY	9.0%	MAX
METALS AND METALLOIDS	none	

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Yellow-orange (typical of polenta)
SMELL	Usual for polenta without being overpowering
TASTE	Pleasant, characteristic
APPEARANCES	Uniform granular form

GRANULOMETRY

Waste traces 630 μ	15.0	+/-0.50
Waste traces 500 μ	45.0	+/-0.50
Waste traces 250μ	35.00	+/-5.0
Transit traces 250 μ	5.0	+/-5.0

MICROBIOLOGICAL CHARACTERISTICS

SALMONELLA	absent 25 gr.
MOULDS	< 1.000 ufc/g
YEASTS	< 1.000 ufc/g
AFLATOSSINE AND OCRATOSSINE	Within permitted limits

p. Molino Soncini Cesare S.r.l.