



# TECHNICAL SHEET

## INSTANT CORNMEAL

Data di emissione  
05/01/2018

Rev nr. 04

Data di revisione  
27/09/2022

### Description

Precooked cornmeal

### Ingredients

Cornmeal

### Origin

Italy

### Organoleptic characteristics

Colour	yellow
Aspect	without lumps, dry and foreign substance
Odor	typical and agreeable

### Chemical and physical characteristic

Parameter	Fixed value
Live parasites	absent
Filth test	< 20 N/50g
Humidity	< 12.5%
Ashes	< 0,45%
Fats	< 1.2%
Foreign bodies	absent
Black points	< 20N/100 g

### Granulometry

>800 microns 10+/-5%  
>710 microns 10+/-5%  
>500 microns 30+/-5%  
>315 microns 45+/-5%  
<315 microns 5+/-2%

### Mycotoxins

	Fixed value
Aflatoxin B1	2 ppb MAX
Aflatoxins (B1+B2+G1+G2)	4 ppb MAX
Fumonisine (B1+B2)	1400 ppb MAX
Deossinivalenolo	750 ppb MAX
Zearalenone	200 ppb MAX
Ochratoxin A	3 ppb MAX

### Pesticides

Within the law limits

### Heavy metals

	Fixed value
Lead	0,2 ppm MAX
Cadmium	0,1 ppm MAX
Arsenico	0,2 ppm
Mercurio	0,003 ppm

### Microbiological characteristic

Characteristic	Unit of measure	Fixed value
Carica microbica aerobica totale	UFC/g	Max 100.000
Enterobatteri	UFC/g	Max 500
Stafilococco aureo	UFC/g	absent
Clostridi solfito-riduttori	UFC/g	absent
Yeasts	UFC/g	Max 5000
Moulds	UFC/g	Max 5000
Bacillus cereus	UFC/g	absent
Escherichia coli	UFC/1g	absent
Salmonella	UFC/25g	absent
Listeria	UFC/1g	absent

**Ionizing radiations**

Absent

**GMO information**

GMO free

**Packaging**

Packaging suitable for food contact

**Shelf Life**

Vacuum pack: 36 months from production date

NO vacuum pack: 12 months from production date

**Average nutrition information per 100 gr product**

Energy	1487 kJ 351 kcal
Fat of which saturates	1,4 g 0,26 g
Carbohydrates of which sugars	75,4 g 0,59 g
Fibre	3,7 g
Protein	7,3 g
Salt	<0,005 g

**Conservation**

Store in a cool and dry place

## Allergens

<b>DESCRIPTION ALLERGEN</b>	<b>Presence in the product:  SI/NO</b>	<b>Presence in the production process:  SI/NO</b>	<b>Presence in the plant:  SI/NO</b>	<b>Possibility of cross contamination:  SI/NO</b>
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridized strains) and derived products	NO	YES	YES	NO*
Crustaceans and products based on crustaceans	NO	NO	NO	NO
Eggs and egg products	NO	NO	NO	NO
Fish and fish products	NO	NO	NO	NO
Peanuts and peanut products	NO	NO	NO	NO
Soy and soy products	NO	Possible traces	Possible traces	NO
Milk and milk products (including lactose)	NO	NO	NO	NO
Nuts: almonds, hazelnuts, common nuts, cashew nuts, pecans, Brazil nuts, pistachios, Queensland nuts and derived products	NO	NO	NO	NO
Celery and celery products	NO	NO	NO	NO
Mustard and mustard products	NO	Possible traces	Possible traces	NO
Sesame seeds and sesame products	NO	Possible traces	Possible traces	NO
Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l expressed as SO <sub>2</sub> in the finished product	NO	NO	NO	NO
Lupins and lupins products	NO	Possible traces	Possible traces	NO
Molluscs and Molluscs products	NO	NO	NO	NO

\* GLUTEN <20 ppm

***The Molino di Borgo San Dalmazzo Srl declines all responsibility for information and / or written from the customer on the packaging not present in the technical sheet.***