

Polenta FERRERO

Le 09/08/2018

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PRODUCT DESCRIPTION

- **Legal Name :** Polenta
- **Brand :** FERRERO
- **Weight :** 500g
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INGREDIENT LIST

100% corn semolina
It may contain traces of gluten

NUTRITIONAL VALUES

Valeurs nutritionnelles Nutritional value	Pour 100g de produit
Energie Kj - Energy	1497
Energie kcal - Energy	353
Matières grasses – Fat (g)	1
dont acides gras saturés of which saturated fat (g)	0,2
Glucides – Carbohydrate (g)	78
dont sucres of which sugars (g)	0,5
Fibres alimentaires – Fibres (g)	2
Protéines – Proteins (g)	7,9
Sel – Salt (g)	0,08

PHYSICO CHEMICAL VALUES

Item	Target
Moisture (%)	< 14
Ash rate (% dry product)	< 0,6 %

SENSORIAL FEATURES

Items	Target	Method
Aspect	Yellow colour	Visual
Taste and odour	Taste and odour characteristic of semolina. No foreign tastes and odour	Taste
Texture	Firm to soft according to the time of cooking applied	Taste

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MICROBIOLOGY

Items	Target (UFC)	Method
Staphylocoques pathogènes	$\leq 10^2$ /g	NF EN ISO 6888-2
Salmonelles	Abs / 25g	NF EN ISO 6579
Escherichia coli	$\leq 10^2$ /g	NF EN ISO 16649-2
Bacillus cereus	$\leq 10^3$ /g	NF EN ISO 7932

DDM – CONSERVATION

- Shelf life is clearly specified on all packaging and corresponds to the packing date + 36 months (Day-Month-Year).
- The batch number is clearly specified on all packaging and corresponds to the packing date, the packing line and the manufacture site.
- The product has to be stored in a cool and dry area.

REGULATION

- Decree « Metrology » 78-166 dated from 31/01/78
- Regulation « GMO » 1829/2003 dated from 22/09/2003
- European Regulation of pesticides and contaminants
- Regulation EC 178/2002 dated from 28/01/2002 concerning Safety of the Food Products
- Regulation EC regarding Microbiology of Foodstuffs 2073/2005 dated from 15/11/05
- Regulation EC INCO 1169/2011