

12 BREX COURT RESERVOIR VIC 3073 T: 03 9462 2929 MELBOURNENUTCO.COM.AU INFO@MELBOURNENUTCO.COM.AU

PRODUCT SPECIFICATION

PRODUCT NAME: Polenta Fine

Common Name Potental Coarse Ingredients Maize Polenta Microbiological Specifications Standard Plate Count <50 000 cfu/g Coliforms <500 cfu per gram Yeast & Moulds <1500 cfu per gram		Delenter Coorres		
Microbiological Specifications Standard Plate Count <50 000 cfu/g Coliforms <500 cfu per gram E Coli <10 mpn per gram Yeast & Moulds <1500 cfu per gram Nutritional Panel Information Nutrition Information Servings per package: (varies depending on package weight) Serving Size: 100 gm Average Quantity per 100 g Energy 1450kJ Protein 10.4g Fat, total 1.3g - saturated <1g Carbohydrate 70.5g - sugars <1g Sodium <5mg Sodium <5mg Potential Allergens (product or processing) GMO Free Physical Appearance Coloured – Light Yellow Shape- powder Texture - Soft and free flowing Flavour – Typical polenta flavour	Common Name	Polenta Coarse		
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AppearanceShape- powderTexture – Soft and free flowingFlavour – Typical polenta flavour				
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	Weight(s)			
Type of Packaging Multiwalled paperbag	Type of Packaging	Multiwalled paperbag		



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PRODUCT SPECIFICATION

Intended Use	To be consumed by the general population without further processing.		
Standard Packaging for Delivery	In sealed packaging		
Recommended Storage Conditions	Keep cool and dry. Top rating quality and freshness store below 20 degrees Celsius. Keep away from other food that may harbour insects and strong odours.		
Shelf Life (packaged product)	6 months under recommended storage conditions		
Country of Origin (List % if >1 country)	Australia		
Where sold	Retail shops, manufactures, supermarkets, distributors, food service		
Target Groups	General population		
Customer Preparation	None required.		
Sensitive Populations	Gluten		
Labelling Requirements	Labelled in accordance with the FSANZ Food Standards Code		
Delivery Methods	Delivery vehicle at ambient temperature stored separately from chemicals or other substances that may present potential for cross contamination.		
Special Distribution Controls (if any)	Nil		
Foreign Materials	(<0.01%) Shell, husk, stone, stick and embedded shell.		
Reviewed By: Denis	- Sian: Denise Khzam Date: 19.02.2024		

Reviewed By: Denise Khzam

Sign: Denise Khzam Date: 19.02.2024