

PRODUCT SPECIFICATION

PRODUCT NAME: Polenta Fine

Common Name	Polenta Coarse		
Ingredients	Maize Polenta		
Microbiological Specifications	Total Plate Count <10 00 Coliforms <100 cfu per g E Coli <10 mpn per gram Salmonella – Not detect Yeast & Moulds <100 cfu	ram 1 ed in 25 grams	
Nutritional Panel Information	Nutrition Information Servings per package: (varies depending on package weight) Serving Size: 100 gm		
	361 VIII 9 3126. 100 9111	Average Quantity per	
	Fig. o. rout	100 g	_
	Energy	1460kJ	_
	Protein Fat total	7g	_
	Fat, total - saturated	0.5g 0.1g	
	Carbohydrate	76.8g	_
	11	0.4g	
	- sugars Sodium	1mg	
		,	
Genetically modified foods present	GMO Free		
Potential Allergens (product or processing)	Product: Nil		
Physical Appearance	Coloured – Light Yellow Shape- powder Texture – Soft and free flavour – Typical polento	•	
Weight(s)	12.5kg		
Type of Packaging	Multiwall paper bag		



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	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			
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	Shell, husk, stone, stick, embedded shell, plastic, metal and glass		
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Reviewed By: Rana Colosimo Sign: Rana Colosimo Date: 14.01.2021