



PRODUCT SPECIFICATION



1300 811 472



www.glutenfreewholesalers.com



3/6 John Duncan Court,
Varsity Lakes QLD 4227



info@glutenfreewholesalers.com

PRODUCT

POLENTA

POLN25Z

Product Description	Polenta
Primary Country of Origin	Australia
Ingredients	Yellow Maize Polenta 100%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Halal, Kosher
Production Statement	

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1530 kJ
Protein	8.2 g
Fat Total	1.8 g
- Saturated	Less than 1 g
- Transfat	
- Polyunsaturated	
- Monounsaturated	
Cholesterol	
Carbohydrates	76.8 g
- Sugars	Less than 1 g
- Dietary fibre, total	2.2 g
Sodium	Less than 1 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Flavour	Typical maize cereal flavour, free from off or foreign flavours
	Aroma	Typical cereal odour, clean & sweet, free from off or foreign odours
	Texture	Coarse powder
	Colour	Yellow

Physical	Foreign Material: Critical-metal, glass, wood, stones, hard plastic, other nuts, live infestation, rodent droppings	absent	Chemical	Moisture	14% max
	Foreign Material: Major-pliable plastic, fibres, strings	<0.05%		Fat	1.5% max
	Foreign Material: minor-stalks, stems, extraneous vegetable matter	12 black specks per 20g			
	% retained on 1000µm sieve	Target: 0.5 max			
	% retained on a 850µm sieve	Target: 7 ma			
	% retained on a 710µm	Target: 3.0-18.0			
	% retained on a 600µm sieve	Target: 25.0-50.0			
	% retained on a 425µm sieve	Target: 30.0-65.0			
	% retained on 300µm sieve	Target: 10.0max			
	% through 300µm sieve (pan)	Target: 3.0 max			

Microbiological	Standard Plate Count	50,000 cfu/g max
	Yeast & Mould	5,000 cfu/g max
	E. coli	<10 cfu/g
	Coliforms	<100 cfu/g
	Salmonella	ND/25g

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	12 months from time of manufacture
Storage	Store product away from extremes of heat and humidity in a pest free environment in a clean cool dry place (<25 °C).
Packaging	25 kg
Units Per Pallet	40
Pallet Weight	1058 kg

Approved by

Y. Ryan – Version 2. 02/2023

