



# PRODUCT TECHNICAL SHEET

Rev. 02 del DIC-2018  
MOD 36 01

<b>Product name</b>	<b>READY WHITE POLENTA 500 G</b>
<b>Product code</b>	98101
<b>Ean Code</b>	8005671000276
<b>Supplier Code</b>	-
<b>Description</b>	Preparation based on corn flour.
<b>Brand name</b>	Palve
<b>Origin of raw material</b>	Italy (corn flour).
<b>Producer</b>	<b>Palve Snc di Marogna Ivo &amp; C.</b>
<b>Manufacturing plant</b>	Via Spagna n. 15 – 37069 Villafranca di Verona (VR)
<b>ASL registration number</b>	050ND01832

## Tecnical and organoleptic characteristics

<b>Ingredients</b>	White corn flour, water, salt. Acidity regulator: citric acid.		
	PRESERVATIVE FREE.		
<b>Appearance</b>	Typical of ready polenta	<b>Form</b>	Parallelepiped
<b>Color</b>	White	<b>Smell</b>	Typical of corn
<b>Flavor</b>	Typical of corn	<b>Consistency</b>	Compact
<b>Shelf life</b>	120 days*		
<i>0"oik* Exclusively for the product maintained under the indicated storage conditions.</i>			
<b>Technology Productive</b>	Receipt of raw materials and packaging material → Storage at uncontrolled temperature → Dosing and mixing of raw materials → Preparation of hot dough and cooking → Hot extrusion and packaging → Weighing → Cooling (without the use of machinery) → Packaging and palletizing → Storage at uncontrolled temperature → Picking and shipping → Transport.		
<b>Treatment</b>	The ready polenta is subjected to heat treatment of cooking.		
<b>Instructions for the use</b>	Water bath, oven, microwave, grill or fried.		
<b>Categories of consumers</b>	All categories of consumers in good health, except for food allergic subjects considered or others subject to diseases that limit the intake of a particular food.		
<b>Storage</b>	<b>T° of transport</b>	Room temperature.	
	<b>T° of reception</b>	Room temperature.	
	<b>T° of storage</b>	Room temperature.	
<b>Distribution</b>	By vehicles that comply with hygiene - health standards.		

## Microbiological characteristics (upon delivery)

<b>Total mesophilic charge</b>	-	<b>Molds</b>	< 10 <sup>3</sup> ufc/g
<b>Salmonella spp</b>	Absent	<b>Listeria monocytogenes</b>	Absent

**Chemical characteristics (upon delivery)**

<b>Mycotoxins</b>	Whithin the legal limits	<b>Pesticides organochlorine</b>	Whithin the legal limits
<b>Dioxins/PCB d.s.</b>	Whithin the legal limits	<b>Heavy metals (Cd, Pb)</b>	Whithin the legal limits
<b>pH</b>	-	<b>Aw</b>	-

**Nutritional characteristics (100 gr product)**

<b>Energy (kj)</b>	305	<b>Energy (Kcal)</b>	72
<b>Fats</b>	<0.5	<b>of which saturated</b>	<0.5
<b>Carbohydrates</b>	16	<b>of which sugars</b>	<0.5
<b>Protein</b>	1.4	<b>Salt</b>	0.94

**Allergens (according to Reg. UE n. 1169/2011)**

	Among the ingredients		Presence in the plant	
	YES	NO	YES	NO
<b>Cereals containing gluten</b>		X	X***	
<b>Crustaceans and shelfish products</b>		X		X
<b>Eggs and egg products</b>		X		X
<b>Fish and fish products</b>		X		X
<b>Peanuts and peanut products</b>		X		X
<b>Soy and soy products</b>		X		X
<b>Milk and milk-based products</b>		X		X
<b>Nuts*</b>		X		X
<b>Celery and celery based products</b>		X		X
<b>Mustard and mustard-based products</b>		X		X
<b>Sesame seeds and products based on seeds of sesame</b>		X		X
<b>Lupin and lupin based products</b>		X		X
<b>Sulfur dioxide and sulphites *</b>		X		x
<b>Shellfish and shellfish products</b>		x		X

\*Namely: **almonds** (*Amigdalus communis* L.), **hazelnuts** (*Corylus avellana*), **common walnuts** (*Juglans regia*), **cashew nuts** (*Anacardium occidentale*), **pecans** (*Carya illinoiesis* (Wangenh) K. Koch), **brazil nuts** (*Bertholletia excelsa*), **pistachios** (*Pistacia vera*), **walnuts Queensland** (*Macadamia ternifolia*) and derived products.

\*\*In concentrations above 10 mg/Kg o 10 mg/liter in terms of total SO<sub>2</sub> o be calculated for the products as proposed for consumption or reconstituted in accordance with the manufacturers' instructions.

\*\*\* With the current working procedures the Company ensures a lower level of gluten on the product than 20 mg / kg or ppm (limit permitted by law to be able to market the food with the word "gluten-free").



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## Package technical data

<b>Package type</b>	Plastic tubular.		
<b>Dimensions (LxPxH)</b>	10x14x4	<b>Net weight</b>	500 g
<b>Gross weight</b>	-	<b>Tare</b>	-
<b>Pieces/Pack</b>	-	<b>Piece dimensions</b>	..... cm x ..... cm

## Technical data for secondary packaging

<b>Packaging type</b>	Corrugated cardboard box for food use.		
<b>Dimensions (LxPxH)</b>	15x30x18	<b>Peso netto</b>	6 kg
<b>Gross weight</b>	-	<b>Tara</b>	-
<b>Pieces for package</b>	Each box contains n. 12 pieces.		

## Pallet technical data

<b>Pallet type</b>	Epal	<b>Material</b>	Wood
<b>Packages for pallets</b>	100	<b>Pieces for pallet</b>	1200
<b>Boxes for layer pallet</b>	20	<b>Layers for pallet</b>	5
<b>Dimensions (LxPxH)</b>	80 x 120 cm	<b>Net weight</b>	600 kg
<b>Gross weight</b>	-	<b>Tare</b>	-



# PRODUCT TECHNICAL SHEET

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Product name	READY WHITE POLENTA GR 1000
Product code	98201
Ean Code	8005671000283
Supplier Code	-
Description	Preparation based on corn flour.
Brand name	Palve
Origin of raw material	Italy (corn flour).
Producer	Palve Snc di Marogna Ivo & C.
Manufacturing plant	Via Spagna n. 15 – 37069 Villafranca di Verona (VR)
ASL registration number	050ND01832

## Technical and organoleptic characteristics

<b>Ingredients</b>	White corn flour, water, salt. Acidity regulator: citric acid.		
	PRESERVATIVE FREE.		
<b>Appearance</b>	Typical of ready polenta	<b>Form</b>	Parallelepiped
<b>Color</b>	White	<b>Smell</b>	Typical of corn
<b>Flavor</b>	Typical of corn	<b>Consistency</b>	Compact
<b>Shelf life</b>	120 days*		
<i>* Exclusively for the product maintained under the indicated storage conditions.</i>			
<b>Technology Productive</b>	Receipt of raw materials and packaging material → Storage at uncontrolled temperature → Dosing and mixing of raw materials → Preparation of hot dough and cooking → Hot extrusion and packaging → Weighing → Cooling (without the use of machinery) → Packaging and palletizing → Storage at uncontrolled temperature → Picking and shipping → Transport.		
<b>Treatment</b>	The ready polenta is subjected to heat treatment of cooking.		
<b>Instructions for the use</b>	Water bath, oven, microwave, grill or fried.		
<b>Categories of consumers</b>	All categories of consumers in good health, except for food allergic subjects considered or others subject to diseases that limit the intake of a particular food.		
<b>Storage</b>	<b>T° of transport</b>	Room temperature.	
	<b>T° of reception</b>	Room temperature.	
	<b>T° of storage</b>	Room temperature.	
<b>Distribution</b>	By vehicles that comply with hygiene - health standards.		

## Microbiological characteristics (upon delivery)

<b>Total mesophilic charge</b>	-	<b>Molds</b>	< 10 <sup>3</sup> ufc/g
<b>Salmonella spp</b>	Absent	<b>Listeria monocytogenes</b>	Absent

## Chemical characteristics (upon delivery)

<b>Mycotoxins</b>	Whithin the legal limits	<b>Pesticides organochlorine</b>	Whithin the legal limits
<b>Dioxins/PCB d.s.</b>	Whithin the legal limits	<b>Heavy metals (Cd, Pb)</b>	Whithin the legal limits
<b>pH</b>	-	<b>Aw</b>	-

## Caratteristiche nutrizionali (grammi per 100 g di prodotto)

<b>Energy (kj)</b>	305	<b>Energy (Kcal)</b>	72
<b>Fats</b>	<0.5	<b>of which saturated</b>	<0.5
<b>Carbohydrates</b>	16	<b>of which sugars</b>	<0.5
<b>Protein</b>	1.4	<b>Salt</b>	0.94

## Allergens (according to Reg. UE n. 1169/2011)

	Among the ingredients		Presence in the plant	
	YES	NO	YES	NO
<b>Cereals containing gluten</b>		X	X***	
<b>Crustaceans and shellfish products</b>		X		X
<b>Eggs and egg products</b>		X		X
<b>Fish and fish products</b>		X		X
<b>Peanuts and peanut products</b>		X		X
<b>Soy and soy products</b>		X		X
<b>Milk and milk-based products</b>		X		X
<b>Nuts*</b>		X		X
<b>Celery and celery based products</b>		X		X
<b>Mustard and mustard-based products</b>		X		X
<b>Sesame seeds and products based on seeds of sesame</b>		X		X
<b>Lupin and lupin based products</b>		X		X
<b>Sulfur dioxide and sulphites *</b>		X		x
<b>Shellfish and shellfish products</b>		x		X

\*Namely: **almonds** (*Amigdalus communis* L.), **hazelnuts** (*Corylus avellana*), **common walnuts** (*Juglans regia*), **cashew nuts** (*Anacardium occidentale*), **pecans** (*Carya illinoiesis* (Wangenh) K. Koch), **brazil nuts** (*Bertholletia excelsa*), **pistachios** (*Pistacia vera*), **walnuts Queensland** (*Macadamia ternifolia*) and derived products.

\*\*In concentrations above 10 mg/Kg o 10 mg/liter in terms of total SO<sub>2</sub> o be calculated for the products as proposed for consumption or reconstituted in accordance with the manufacturers' instructions.

\*\*\* With the current working procedures the Company ensures a lower level of gluten on the product than 20 mg / kg or ppm (limit permitted by law to be able to market the food with the word "gluten-free").

**Package technical data**

<b>Package type</b>	Plastic tubular.		
<b>Dimensions (LxPxH)</b>	12x19x4.5	<b>Net weight</b>	1000 g
<b>Gross weight</b>	-	<b>Tare</b>	-
<b>Pieces/Pack</b>	-	<b>Piece dimensions</b>	..... cm x ..... cm

**Technical data for secondary packaging**

<b>Packaging type</b>	Corrugated cardboard box for food use		
<b>Dimensions (LxPxH)</b>	24x38x15	<b>Peso netto</b>	12 kg
<b>Gross weight</b>	-	<b>Tara</b>	-
<b>Pieces for package</b>	Each box contains n. 12 pieces.		

**Pallet technical data**

<b>Pallet type</b>	Epal	<b>Material</b>	Wood
<b>Packages for pallets</b>	80	<b>Pieces for pallet</b>	960
<b>Boxes for layer pallet</b>	10	<b>Layers for pallet</b>	8
<b>Dimensions (LxPxH)</b>	80 x 120 cm	<b>Net weight</b>	960 kg
<b>Gross weight</b>	-	<b>Tare</b>	-