

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	<b>POLE010 (25kg)</b> <b>POLE011 (1kg)</b>
	<b>POLENTA MAIZE NO. 1</b>	Issue No:	7
		Change Notice No:	6
		Date Issued:	04/03/2025

### Product Identification

Product Name	Polenta Maize No. 1
Country of Origin	Product of Australia.
Description	Fine granular material with the sweet, clean characteristic odour of fresh milled corn grits.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Maize (100%).

### Personal Diet & Regulations

Allergens due to ingredient nature	Polenta Maize No. 1 contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	Cross contact with other grains during transport cannot be eliminated
GMO statement	Polenta Maize No. 1 is a non GM product.
Halal accreditation	Polenta Maize No. 1 is Halal suitable (validation means: Certified).
Kosher accreditation	Polenta Maize No. 1 is Kosher suitable (validation means: Suitable).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Polenta Maize No. 1 is to meet and conform to all current food legislations.

### Nutritional Information

Nutrient		Average quantity per 100g	Units
Total Ash		0.27	%
Moisture		13.3	%
Energy		1440	kJ
Protein		7.6	g
Fat	Total	1.1	g
	Saturated	0.2	g
Carbohydrate	Total	72.4	g
	Sugars	less than 1	g
Dietary Fibre		5.3	g
Sodium		less than 0.2	mg

*Data from laboratory analysis (date of analysis: 21/6/2022). Other data from theoretical source (Information obtained from the supplier).*

### Organoleptic Specification(s)

Test / Parameter	Specification
Colour	Typical of polenta, yellow
Flavour / odour	Typical of polenta, clean fresh with no off flavours / odours

<b>Physical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Particle Size	0% through 100µm max 5% through 850µm 3-18% through 710µm 25-50% through 600µm 30-65% through 425µm max 10% through 300µm pan max 3%
Purity	0.9995

<b>Microbiological Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Standart Plate Count	< 50,000 cfu/g
Yeast	< 5,000 cfu/g
Mould	< 5,000 cfu/g
Coliforms	< 400 cfu/g
E.coli	< 10 cfu/g
Salmonella	Not Detected /25g

<b>Chemical Specification(s)</b>	
<b>Test / Parameter</b>	<b>Specification</b>
Moisture	max 14%
Oil	max 1.5%

Packaging description:	Product shall be packed in multilayered paper bag sewn (25kg) or packed in food grade pouch heat sealed into a cardboard carton (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Date Code, Batch Number
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25 & 1kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in cool dry area away from direct heat / sunlight If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 3/4/2025
Authorised by: Liviu Gorgos	Signature:	Date: 3/4/2025