

Ingredients

100% Maize flour

Origin

Italy

Organoleptic Characteristics

Appearance: powdery free from lumps dry and free of foreign substances

Odor: Typical of the product, absence of unpleasant odors

Taste: Delicate

Useful tips

- 1 - Bring to a boil 1.5 / 2 liters of water (about 9/10 glasses) and add salt.
- 2 - Slowly pour in the flour, stirring constantly with the whisk so that no lumps are formed. Continue cooking over medium heat, stirring with a wooden spoon for at least 40 minutes until the mixture is smooth and homogeneous.
- 3 - Excellent served alone, it goes well with meat and fish dishes.

Color

Yellow flour

Permitted tolerances

PARAMETER	UNIT	VALUE
Humidity	%	< 14
Foreign body	%	absent

Microbiological Standards

PARAMETER	UNIT		VALUE
Yeast and mould	Ufc/g	<	5000
Aflatoxin (B1+B2+G1+G2)	mg/kg	<	4
Ocratoxin	ppb	<	3
E.coli	Ufc/g	<	absent
Total microbe charge	Ufc/g	<	100000
Filth test			
⇒ Parts of insects		<	20
⇒ Metal parts			
⇒ Rodents hair	N°/50 g		
⇒ Foreign body			

Heavy Metals**Cd** 0,2 mg/kg**Pb** 0,2 mg/kg

Reg CE n.1881 / 2006 called "The maximum levels for certain contaminants in foodstuffs"

Control of foreign bodies**PACKAGING DEPART.:**

Metal detector packaging lines: ferrous 1.5 mm - 1.5 mm non-ferrous - Inox 2 mm

Packaging

Packages of PET/EVOH-PE of 500 gr atmp

The primary packaging is fully complying with the instructions in the following EU regulations:

Reg 1935/204 / EC and subsequent updates

Reg.1895 / 2005 / EC and subsequent updates

Reg 10/2011 / EC and subsequent updates

Reg 2023 / 2006CE and subsequent updates

And the following Italian regulation:

Ministerial Decree 21/03/1973 and subsequent updates

Decree 777/82 and subsequent updates

Directive 75/106 / EEC of 19/12/1974 Prepackaged packaging

Labelling

All products Agricola Lodigiana are labeled with the following information:

- Product name
- Expiration Date
- Lot
- Preservation
- Producer
- Manufacturing plant
- Weight
- Flour origin
- Any suggestions

Reference EU REG n. 1169/11 entitled "Information to consumers"

Legislative Decree 109/92 and following updates

Legislative Decree 181 of 23 June 2003

Legislative Decree No. 145 of September 15, 2017 Indication of the establishment on the label

Shelf Life

PRODUCTS	SHELF LIFE
Packages PET/EVOH-PE of 500 gr atmp	18 months

Palletizing

	pc x box	box x floor	Floor nr.	tot boxes	tot pc
Maize flour 500 gr atmp	6	28	6	168	1008

Storage and transport mode

The product must be transported, stored and subsequently stored at room temperature, away from direct heat and moisture.

Nutrition declaration - Average values for 100 grams of raw product

Energy	1390	kJ / 327 kcal
Fats	0,5	g
of which saturated fats acids	0,15	g
Carbohydrates	73,1	g
of which sugar	1,3	g
Protein	7,6	g
Salt	0,0025	g

Table drawn up pursuant to Reg. 1169/2011

Allergens

It may contain traces of cereals containing **gluten**.

Product informations

The product is:

- NOT was irradiated / it does not contain irradiated ingredients products
- Suitable for vegans, vegetarians

The product should be consumed after cooking.

Traceability

The company is equipped with a system of registration and collection of data aimed at the traceability of food or food products sold or delivered externally to the company itself. The traceability system makes it possible to identify one or more batches of food placed on the market by the company. The records make it possible to identify the suppliers of incoming raw materials, the production batches of the goods, the batch of raw materials used for production, and production data. The lot code created by the company, allows to go back to the day of production and the related ingredients used. Our traceability system is able to carry out an effective withdrawal action from the market of the goods that may be found to be non-compliant. Reference Regulation (EC) n. 178/2002

Haccp

The company is equipped with a HACCP Plan
Reference Regulation (EC) n. 852/2004

OGM

The product does not contain Genetically Modified Organisms, nor has it been subjected to manipulations or processes that foresee its use.
Reference Regulation 2006/1829 / EC

Contacts

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