

Classical Semolina of Polenta

Description

Product obtained by the grinding process of corn, made with the latest technological material. The absolute purity of this product is our highest priority.

Presentation

- Industrial packaging: in raffia of polypropylenes bag of 50 kg.
- Commercial packaging: in polyethylene, in 500 grams or 1 kg's package.

Physical Chemical Characteristics

Lipid	2, 2% maximum
Starch	80%
Fibers	0.53%
Poudre (550600'C)	0.43%
Protein – (Nx xxx 5, 7)	5/7 Maximum
Moisture:	12% Maximum

Microbiological Characteristics

Aerobes totals (UFG/G)	9000
Staphylococcus	Free
Aflatoxines	20 ppb de B1, B2, G1 and G2.
Salmonella	Free
Escherichia Coli	Free

Granulometry

Microns	% retained
1190	0
710	65
420	322
Less than 420	3

Application and function

This semolina is commonly used in the human alimentation. It is prepared by being cooked in hot water or milk during 4 or 5 minutes.

The addition of butter, cheese, sauce or other, according to everyone's taste, enable to appreciate its natural taste. Excessively healthy and nutritious, this aliment has a semi creamy consistence adapted for the children alimentation.

Precooked Corn Semola

Description

Product derived for the grinding process of the corn, subsequently treated through a thermo-physical process of precooking, taking care of the final grading of granulometry.

Presentation

Industrial backpacking: In polypropylene bag of 25 or 50 kilos.

Commercial backpacking: in polypropylene package of 500 grams.

Physical Chemical Characteristics

Lipids	2% maximum
Starch	82%
Fibers	0,51%
Ashes (550600'C) xxx	0.43%
Protein – (Nx 5.7)	5/6 Maximum
Moisture	12, 5% Maximum

Microbiological Characteristics

Aerobic total (UFC/G)	9000
Staphylococcus	Free
Aflatoxins	B1 B2 G1 G2, less of 20 ppd.
Salmonella	Free
Escherichia Coli	Free

Color

Yellow or white according to the type of corn used in its elaboration.

Granulometry

Microns	% retained
1190	0
710	35
500	35
Until 0	10

Precooked Corn Semola

Application and function

This semolina is commonly used in the human alimentation, known as « polenta » with a thick texture.

Traditional food, it is cooked in hot water or milk and is ready in less than a minute.

The addition of butter, cheese, cream, sauce and other is made in accordance with everyone's taste and enable to enjoy its natural taste. This aliment has a semi creamy consistence, healthy and with nutritive value adapted for adult and children alimentation. Its lack of gluten proteins makes its particularly adapted for the persons prone to coeliac disorder. According to the request, it is possible to enhance this flour with various additives (Vitamins, Iron, etc.)