## 72160 - Quick Cooking Polenta Medium Gluten

Polenta, a staple of Northern Italy, is made from ground cornmeal. Ready in less than 10 minutes, Roland Medium Grain Yellow Polenta is filling and versatile, and can be served as an appetizer, first course, or side dish in a main meal.

Handling Suggestions

Store in a cool and dry place.

| Brand | Manufacturer | Product Category |
| :---: | :---: | :---: |
| Roland | American Roland Food Corp | Prepared Entrees |

## Serving Suggestions

Roland Medium Grain Yellow Polenta is filling and versatile, and can be served as an appetizer, first course, or side dish in a main meal.

## Prep \& Cooking Suggestions

Boil salted water in a large saucepan. Slowly pour in the polenta stirring continuously with a wooden spoon to avoid lumps. Cook for 5-8 minutes. Season as desired.

| UPC | MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | 72160 | 72160 | 10041224721606 |  | $1 / 5 \mathrm{LB}$ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 21 lb | 20 lb | Italy | No |  |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |  |
| 15 in | 11.5 in | 6.25 in | 0.62 ft 3 | $10 \times 8$ | 365 days | $60^{\circ} \mathrm{F} / 77^{\circ} \mathrm{F}$ |  |

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Nutrition Analysis - By Measure

| Calories |  |  |  |  |  |  | 110 | Total Fat | 1 g | Sodium | 10 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 2 | Trans Fats |  | Calcium | 1.8 mg |  |  |  |  |  |  |
| Total Carbohydrates $\cdots$ | 23 g | Saturated Fat | 0 g | Iron | 1 mg |  |  |  |  |  |  |
| Sugars | 0 g | Added Sugars | 0 g | Potassium | 86 mg |  |  |  |  |  |  |
| Dietary Fiber | 2 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 0 mg |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Thiamin |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-1 2. |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |

## 0 <br> Additional Images

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