



The Best Of The Corn

We deal with corn since generations

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Civita Food Ltd. has a significant role in the domestic corn processing industry. Our company is a family business, which shaped up after the political transformation in 1992, and currently achieves outstanding success under the second generation's leadership. The latest result of our product innovation is the corn oil-presser firm, which is capable of **3000 tons of oil production per year**.

Our corn mill and our oil-press plant primarily manufacture stock for the food industry (brewing, cornflakes production, breakfast cereals, child nutriments) but the pharmaceutical industry, and the petfood production also make use of our products. Apart from Hungary our products are available in different countries, such as Poland, Russia, Romania and Belarus.

Our company has 25 employees, but together with the corn grower farmers we are contracted with, we provide the living of roughly 200 families.

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Products

Main product groups:

- ▶ CIVITA corn-based gluten free food product group
- ▶ extruder grits
- ▶ hominy grits
- ▶ fodder flour
- ▶ corn germ press scone (after press)

Our products are available in:

- ▶ delivered bulk in a silo truck,
- ▶ 1 ton Big-Bag,
- ▶ 25-50 kg polypropylene sacks,
- ▶ 25-50 kg in paper sacks,
- ▶ 1/2 kg in Bopp foil,
- ▶ 0.5-1 kg in a paper bag.
- ▶ Oil, 0.5 l into bottles, or 1000 litre in containers.



Traditional grits



The traditional grits are an essential stock of the modern gastronomy. They are suitable for main courses and garnishes as well. The best-known dish prepared from this material is the traditional polenta. Our high-quality, 0.5 kg weight products are distributed under the CIVITA brand, wrapped safely in BOPP foil, and they are among the most popular products in their category in the shops.

Name	Traditional grits
Fraction	1000-400µm
	<2500µm max 1%
Oil content	max 1,0%



Culinary grits



Culinary grits can be a substitute for rice in traditional cuisine, or an alternative choice for the bulgur (broken wheat grain), which appears frequently in the modern gastronomy. It is excellent for preparing stuffed cabbage, various salads, one-course dishes or as a side-dish. Civita Food Ltd. (solely in Hungary) undertook to preserve this gastronomic speciality for the new generations.

Name	Culinary grits
Fraction	3000-1000µm
	<4500µm max 1%
Oil content	max 1,0%

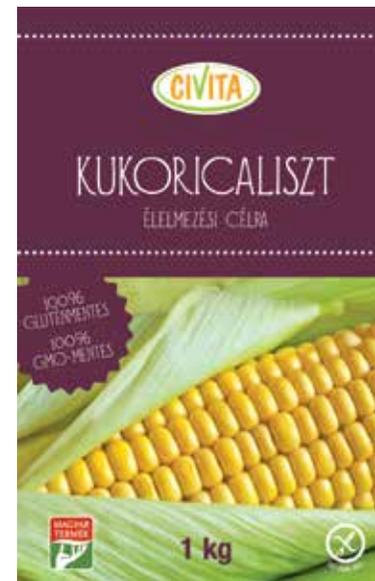


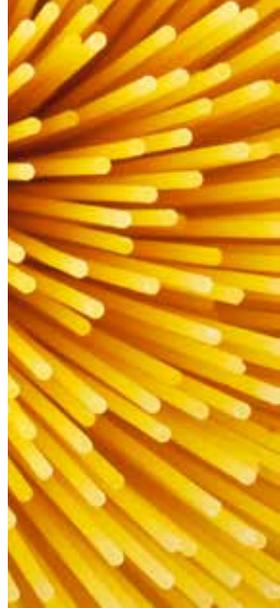
Cornflour



Cornflour is indispensable for people with gluten intolerance, whose number is increasing year by year. There are also many tasty and high quality gluten free products on the shelves, and among the ingredients we can usually find the cornflour.

Name	Cornflour
Fraction	400µm > 100%
Oil content	max 2,3%





Corn pasta

CIVITA Gluten-free pasta is made of ingredients which are naturally gluten free, suitable for people who have gluten sensitivity (Coeliac Disease) as well as for who prefers more easily digestible pasta, for a healthy and diverse diet.



100% CORN
100% NATURAL

- ✓ VITAMINS B, E & MINERALS
- ✓ HIGH IN ANTIOXIDANTS
- ✓ LOWERS LDL CHOLESTEROL
- ✓ PROTECTS THE HEART
- ✓ EASY TO DIGEST



Name	In 100 g corn pasta
Energy content	1495 kJ / 357 kcal
Fat content	2,1 g
Carbohydrates	79,3 g
Protein	7,5 g
Salt	<0,1 g
Fibre	1,8g





Corn oil

The corn oil is Extra Virgin quality, high in unsaturated fatty acids, vitamin E and vegetable sterols. We can use its positive physiological effects without heat treatment mostly, therefore it is excellent for salad dressings or marinate meat and vegetables. Of course it is also suitable for all other purposes, like a general cooking oil.



Name	Corn oil
Unsaturated fatty acids	min 85-90 m/m %
Vitamin E	min. 120mg/kg
Density on 20 C°	min. 90g/cm ³
acid	max. 8 mg/g



Extruder grits



Name	Grits KD 12
Fraction	500-1250µm
	500µm > max 10%
Oil content	max 1,0%
Name	Grits KD 1
Faction	400-800µm
	400µm > max 10%
Oil content	max 0,9%

The extruder grits are raw material for cornflakes, which can be prepared on different quality levels, according to the customer's demands. Especially important is the even quality,

which is based on a GMO-free corn stock, with a constant oil content and granule size. There are various specifications available, the standards are KD 12 and KD1.



Corn flakes grits

<i>Name</i>	Corn Flakes groats
<i>Faction</i>	>4000µm min 30%
	<2500µm max 1%
<i>Oil content</i>	max 0,7%

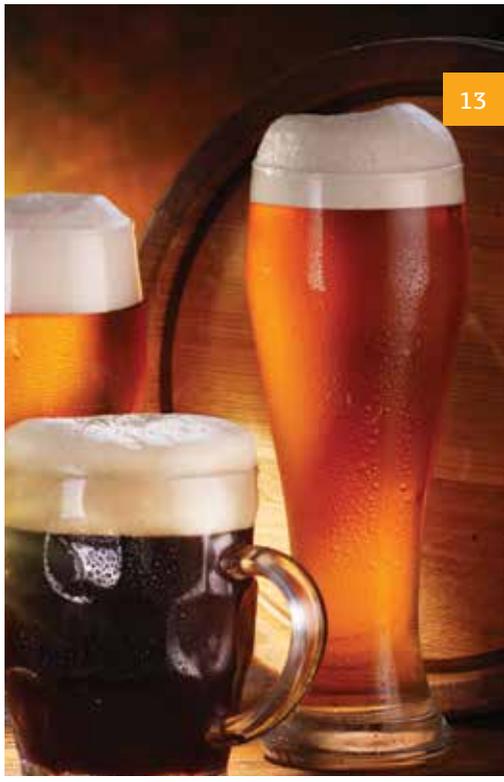


Corn flakes grits (hominy) are the premium raw material for cornflakes, which can be processed only by mills running with “wet” technology, like our new mill.

Brewery grits



<i>Name</i>	Grits SD 1
<i>Faction</i>	250–1250µm
<i>Moisture</i>	max 13,5%
<i>Oil content</i>	max 1,0%



Brewery grits have become the main substrate of the modern brewery industry. The beer consumption rises continuously, and the growing claims cannot be satisfied with the traditional components (hop, barley) any more. The breweries developed new receipts containing high proportion of corn grits.

Corn germ press cake

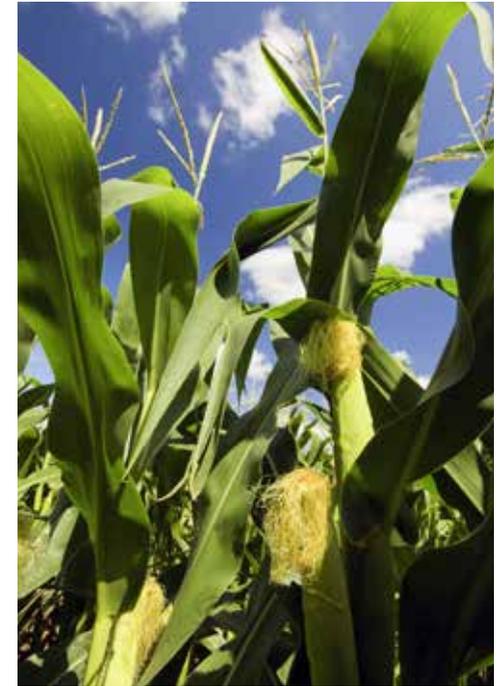
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Our new product is the corn germ press cake (arising after the oil compression), which excellent for fodder, fish food or dog-biscuits.



Name	Corn germ press cake
Fraction	1000–100µm
Moistness	8,0%
Oil content	9,0%
Raw protein	17%
Starch	40%





Civita Food Ltd.

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Phone: +36 52 319 655, Fax: +36 52 454 810





ABOUT CIVITA FOOD Kft

THE BEST OF CORN



The Civita Group (Civita Food Ltd. and Agri Corn Ltd.) has a significant role in the Hungarian corn processing industry. Our company is a family business, which was founded after the political transformation in 1992, currently achieving outstanding successes under the second generation's leadership.

Our corn mill and oil-press plant primarily manufactures stock for the food industry (brewing, corn flakes production, breakfast cereals, baby food), but the pharmaceutical industry and the pet food production also make use of our products. The latest result of our product innovation is

corn pasta production.

Our firm processes strictly only GMO-FREE corn that has been produced in Hungary.

The company fully satisfies the modern safety requirements of food processing, and its technology is pure and chemical-free. We process the corn in closed integration, under control and supervised by our specialist. Our whole premise has a GLUTENFREE classification.

QUALITY:

Our mission is to be a customer focused, innovative resin company that consistently supplies high quality products and services that exceed our customers' expectations. Team work and innovation, managing to prevent non-compliance, continuous improvement, mastery of processes, vigilance respecting food safety and the development of new products are all responsibilities of our employees, and are all carried out in line with the tenets of sustainable development.

Our Uniqueness lies in our quality products which are:

- Trusted and certified Gluten free (produced in a dedicated facility)
- Trusted GMO free (Hungary is one of the rare countries who banned completely all types of GMO and this is the only country which keeps monitoring this ban in a very strict way, and taking serious actions if any GMO field been found.)
- Chemical free (the Agri-Corn Ltd. / Civita fully suits the modern safety requirements of food processing, and its technology is pure and chemical-free, including chemical-free storage procedure.)
- Bio quality (our production technology and the method suitable for processing bio quality product)
- Very competitive price (As our main raw material – the corn- is from our own – and from our sub-contractor's plantations which gives the advantage of reduced overall production costs.)
- Naturally high quality corn, (Besides being trusted GMO free, the quality of the corn is also one of the best in the world – due to the country's favourable conditions, including continental climate and the plains that make up about half of Hungary's landscape) Using corn instead of wheat has its own nutritional and health advantages. Using our naturally high quality corn can maximize the nutritional potential of maize.



Innovation & Technology

Innovative process technology

The Agri-Corn Ltd. fully suits the modern safety requirements of food processing, and its technology is pure and chemical-free. We are processing the corn in a closed integration, under control and supervised by our specialist. The corn arriving to our premise is dried by a slow re-chilling drier, which insures the gentle processing of the corn. We put the dried corn into metal silos, then cool it to 8 degrees. This advanced procedure is not common in Hungary yet. The chemical treatment of the corn is not necessary as the result of the refrigeration against the mushroom and insect infections. There are further medical benefits of the chemical-free storage.

The technology and the method suitable for processing bio quality products.

The mill's capacity is 250 t/a day, and its operation is in accordance with the HACCP regulations. In our premises the reception of the corn, and the head's and a byproduct's routes are separated. Simultaneously the service of several lorries is feasible, reducing the waiting time to a minimum. A covered loading ramp is available, ensuring the safe loading even under extreme meteorological circumstances.

Our whole premise has a GLUTENFREE classification.



Awards:

Our activity is awarded by the Hungarian Academy of Sciences and the Hajdú-Bihar County Chamber of Commerce with Northern Great Plain Innovation Award in 2012.

Our firm processes strictly only GMO-free corn that has been produced in Hungary.

The company is running under strict quality control, initially working by ISO standards. Currently our activity is audited by SGS Hungária Ltd., and we meet the requirements of the IFS system.



*Northern Great Plain
Innovation Award in
2012. (technology)*



*Hungarian Product
Award (2014 corn oil)*



*Hajdú-Bihar County
Chamber of
Commerce (Civita
brand)*



IFS certificate



GRAIN MILL PRODUCTS



100%
GLUTEN FREE
100%
GMO FREE



The Best of Corn

According to the Whole Grains Council, corn provides about 21 percent of human nutrition.

- Rich in protein, vitamin B6, magnesium and omega 6 oils.
- Uniquely rich in dietary fiber
- It can help protect the heart
- It is beneficial for optimal bowel functions
- It can help fight against infections
- High in antioxidant

“Quality Hungarian Food”, the pioneer country of “United for GMO-free Agriculture.” campaign.

Hungary has a rich agricultural history and now it is the leading ‘GMO-free’ supplier of food and feed to European markets. Hungary is one of the rare countries who banned completely all types of GMO and this is the only country which keeps monitoring this ban

in a very strict way, and taking serious actions, if any GMO field has been found. Hungary is the only country in the world whose government guarantees complete freedom from genetically modified raw materials.

All of our products made from 100% corn only, they are all Gluten free and GMO free



100%
GLUTEN FREE

100%
GMO FREE



CORN FLOUR



Corn flour, or cornstarch as it's known of in the States, is the finely powdered corn grit. Corn flour is milled from the whole kernel. As corn flour is naturally gluten free it is indispensable for people with gluten Intolerance.

Using Corn flour in the kitchen:

Main use is as a thickening agent and due to its fine texture it is less likely to form in lumps than ordinary flour. Corn flour used for breading and in combination with other flours in baked goods. Corn flour blends well with other food ingredients and can be blended with wheat flour to reduce gluten for cakes, cookies, pastries and crackers, bread making, Other uses include coatings, baby foods, meat products (as a filler and binder), cereals, and as a fermentation substrate.

FINE GRITS / POLENTA / CORN MEAL

Civita traditional fine Grits – called polenta in Italy-, which was just a simple peasant food, but for the 20th century it has become a fine-dining-style comfort food. It is made by grinding corn into meal. It has a rich yellow, yolk-like colour, and has a slightly sweet creamy flavour.

The high quality GMO free and naturally gluten free Civita fine grits / polenta can be simply cooked in slightly salted boiling water and serve instead of mash potato or cook it in milk and stirred with butter as a rich and creamy porridge or made into lovely, eye-catching terrines (in its hardened form), serve it instead of pasta, rice or potatoes. Use in place of breadcrumbs to coat chicken or fish when frying.



CULINARY GRITS

Grits are traditionally ground by a stone mill, after which the resulting product is sifted into the various-sized grinds: coarse, medium, and fine. Civita Culinary grits are fairly fine cracked corn, about the same size as cracked wheat, or about the same size as a half grain of long grain rice. You can bake with it or eat it as a hot cereal. It is coarser than polenta.

It can be a substitute for rice in traditional cuisine, or an alternative choice for the bulgur (broken wheat grain), which appears frequently in the modern gastronomy. It is excellent for preparing stuffed cabbage, various salads, one-course dishes or as a side-dish.





CORN PASTA PRODUCTS



100%
GLUTEN FREE
100%
GMO FREE



The Best of Corn

According to the Whole Grains Council, corn provides about 21 percent of human nutrition.

- Rich in protein, vitamin B6, magnesium and omega 6 oils.
- Uniquely rich in dietary fiber
- It can help protect the heart
- It is beneficial for optimal bowel functions
- It can help fight against infections
- High in antioxidant

Civita pasta range is a quality product line made from natural sun ripened corn harvested from our plantations, stored and processed with our award winning re-chilling technology, which allows us to store our high quality GMO free corn without

using any chemicals, keeping it true 100% natural.

The health benefits of Civita 100% corn pasta are numerous while delivering a taste and texture that you and your family and friends will enjoy in all recipes. Civita Corn Pasta is quick cooking, easy to digest, provide diverse nutrition and healthier than wheat...



CORN PASTA

Corn pasta is a type of pasta that has been made from corn. It is a gluten-free alternative to regular pasta for people who are intolerant or sensitive to gluten as well as to people who simply use it because they enjoy the flavour and texture and its health benefits.

Just like regular wheat pasta, corn pasta is made by grinding corn into flour, blending the flour with water, and then rolling it out or extruding it to make pasta shapes.

The flavour is usually relatively mild, and it pairs well with a variety of sauces. Various shapes can be picked out to cater to specific pasta sauces.

CIVITA CORN PASTA RANGE



Penne Corn Pasta:

Civita Penne Corn Pasta is the healthy alternative to wheat pasta. It has all the benefits as the complete range of Civita GMO free, Gluten free, Chemical free, dairy and egg free pasta range. Penne is a tube-shaped pasta that originates in Campania, a region in Southern Italy. The name “penne” comes from the Italian word for “pen,” a reference to the angled ends of the tube, which resemble the tip of a quill pen. It comes in smooth and ridged varieties, and can be used in a wide assortment of dishes from casseroles to soups.

Fusilli Corn Pasta:

Civita Fusilli Corn pasta has all the benefits as the complete range of Civita GMO free, Gluten free, Chemical free, dairy and egg free pasta range. In the culinary arts, the word Fusilli refers to a type of pasta shaped like curly spirals or little springs. The word "fusilli" means "twists" in Italian. Fusilli is traditionally served with thicker sauces.



Conchiglie Corn Pasta:

Civita Conchiglie Corn pasta has all the benefits as the complete range of Civita GMO free, Gluten free, Chemical free, dairy and egg free pasta range. Conchiglie pasta is a shell-like Italian pasta shape. The simple and very versatile pasta shape is very popular in many parts of the world for a wide range of dishes. Because the pasta is hollow and ridged, it is suitable for a wide range of sauces.



Cornetti Corn Pasta:

Civita Cornetti Corn pasta has all the benefits as the complete range of Civita Corn Pasta. The most common tube pasta shape. It is a narrow tube with a semicircular curved shape. It can be used in a variety of dishes including soups, salads, and casseroles. Due to its smaller size, this pasta shape is very favourable in children's dishes.



Spaghetti Corn Pasta:

Civita Spaghetti Corn pasta has all the benefits as the complete range of Civita Corn Pasta. Spaghetti is a long, thin form of pasta. It is versatile, popular, and available throughout the Western world. The word spaghetti can be literally translated as "little strings".

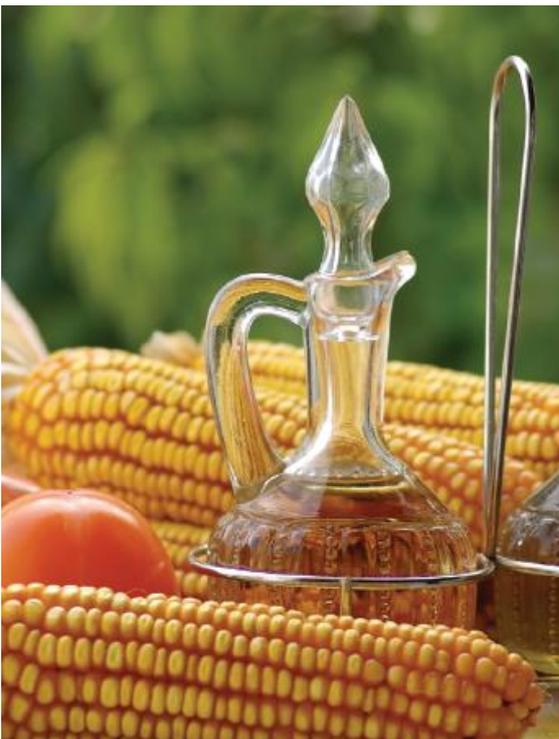




COLD PRESSED VIRGIN CORN OIL



100%
GLUTEN FREE
100%
GMO FREE



The Best of Corn

According to the Whole Grains Council, corn provides about 21 percent of human nutrition. Corn Oil has numerous health benefits:

- Lowers LDL cholesterol.
- High content of Vitamin E and a good source of Omega 3 and 6.
- Corn oil may slow down the aging process
- It may help to protect the heart
- It is beneficial for optimal bowel functions
- It may help to fight against infections and cancer.
- It may help to prevent diabetes and hypertension.

The Civita cold pressed corn oil is an Extra Virgin quality, high in unsaturated fatty acids, vitamin E and plant sterols. Civita Cold pressed oils are produced at low temperatures. Cold pressed oils retain all of their flavour, aroma, and nutritional value. It is excellent for salad dressings or marinate

meat and vegetables. Of course it is also suitable for all other purposes, like a general cooking oil or take a couple of spoonful a day as a therapy which can reduce the risk of any cardiovascular disease by 10-15%. *(which had been acknowledged by the American health association)*



100%
GLUTEN FREE
100%
GMO FREE



Civita extra virgin corn oil is an excellent choice for deep frying. You can substitute your regular oil with corn oil for your everyday cooking. Our Corn oil is chemical-free, 100 % pure, unrefined, extracted using cold pressed methods, retaining all of its flavours, aroma, and nutritional value. It can have numerous health benefits. For your heart, skin, hair and digestive system.

CIVITA Chili spice oil



A remarkable cold-pressed corn oil with a subtle kick. This incredible cold-pressed chili oil is smooth with a natural chili kick, and its beautiful red glow is a natural by-product of a slow infusion process. Awakens every kind of dish from pasta to salad to stir fries.

CIVITA BBQ spice oil



This spicy BBQ flavoured corn oil is a mixture of smoky and spicy herbs & spices creating a well-rounded and flavorful infused oil. Great for that summertime BBQ or pool party on chicken or steak!

CIVITA Provence spice oil



A remarkable Herbs de Provence infused cold-pressed corn oil. Bring the age-old Herbs de Provence spice blend into your cooking! Try this oil on roasted chicken, lamb, roasted potatoes, soup, stews, salads, grilled meats and goat cheese.

CIVITA Asian spice oil



A remarkable Asian spices infused cold-pressed corn oil. This Asian spice oil is the perfect hot and sweet herb infused oil for marinades and sauces.



INGREDIENTS

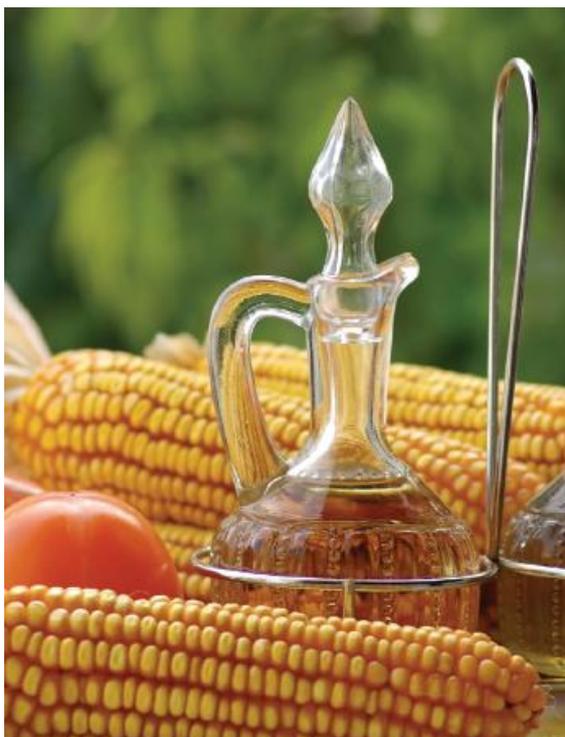


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- Corn oil may slow down the aging process
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- It is beneficial for optimal bowel functions
- It may help to fight against infections and cancer.
- It may help to prevent diabetes and hypertension.



Civita uses the latest technology and our factory mills the finest, specially selected, Non-GMO corn, grown on our own (and our partner's) plantations which guarantees full traceability of our own grown raw materials. We deliver top quality ingredients for our industrial partners.

At Civita, we can provide high quality GMO free dry corn product range, technologies and services specialized to food manufacturers — including a full range of corn ingredients like corn flour, corn flake grits, corn meal, corn bran and more. We work side-by-side with customers to provide unique solutions for the many challenges they face.



CIVITA GMO Free, GLUTEN free INGREDIENTS

Extruder Grits:



The extruder grits can be used for everyday cooking as well, but it's most commonly used as raw material in corn flakes, corn based snack products industry, which can be prepared on different quality levels, according to the customer's demands. Especially important is the even quality which is based on a GMO-free corn stock, with a constant oil content and granule size. There are various specifications available; the standards are KD12 and KD1..

Corn flakes grits:

Good corn flakes require the best corn and this must be Non-GMO. The corn flakes grits (hominy) are the premium raw material for cornflakes, which can be processed only by mills running with "wet" technology, like our new mill.

Features of Civita corn flaking grits:

Superior quality uniform hard/flint flaking grits, Excellent cooking behavior, Orange-yellow product colour, Corn flake crunchiness, Customized grit size (baby-grits to large-size grits, Non-GMO!



Brewery grits:



The brewery grits have become the main substrate of the modern brewery industry. The beer consumption rises continuously, and the growing claims cannot be satisfied with the traditional components (hop, barley) any more. The breweries developed new receipts containing a high proportion of corn grits..

Corn oil for industrial use:

The corn oil for industrial use was extracted from whole-grain corn germ, which been processed in our corn oil factory which was built next to the mill. The technology contains only mechanical treatments, the germ of the mounts, milled and pressed oil mechanical filtering. The filtered oil is stored in stainless steel tanks, it can be transported in 1000 litre IBC containers.



FOR FREE FROM RANGE manufacturers:

CIVITA is your partner in 'free from' ingredients to meet your innovation and growth needs. All our ingredients are free from gluten, dairy, egg, chemical free and GMO free. Using our world class technology and quality systems we have been a trusted supplier for manufacturers for over 20 years.





**100%
GLUTEN FREE**
**100%
GMO FREE**



DATA SHEET - RETAIL

Civita Fine Grits/ Polenta 500g

	EAN code:	5,999,885,485,154
	Heading number:	1103131000
	Shelf Life	6 month
	piece/box:	10
	piece/pallet:	1710
	box/pallet:	100
	box net weight: kg	5
	box gross weight: kg	5.05
	pallet net weight: kg	855
	pallet gross weight: kg	863.5

Civita Corn Flour 1kg

	EAN code:	5,999,885,485,192
	Heading number:	1103131000
	Shelf Life	6 month
	piece/box:	10
	piece/pallet:	700
	box/pallet:	70
	box net weight: kg	10
	box gross weight: kg	10.2
	pallet net weight: kg	700
	pallet gross weight: kg	714

Civita Culinary Grits 500g

	EAN code:	5,999,885,485,208
	Heading number:	1103131000
	Shelf Life	6 month
	piece/box:	10
	piece/pallet:	1710
	box/pallet:	100
	box net weight: kg	5
	box gross weight: kg	5.05
	pallet net weight: kg	855
	pallet gross weight: kg	863.5

Civita Corn Pasta Fusilli 450g (100% corn)

	EAN code:	5,999,885,485,314
	Heading number:	19021910
	Shelf Life	36 month
	piece/box:	12
	piece/pallet:	768
	box/pallet:	72
	box net weight: kg	5.4
	box gross weight: kg	5.93
	pallet net weight: kg	426.96
	pallet gross weight: kg	460.88

Civita Corn Pasta Penne 450g (100% corn)

	EAN code:	5,999,885,485,307
	Heading number:	19021910
	Shelf Life	36 month
	piece/box:	12
	piece/pallet:	768
	box/pallet:	72
	box net weight: kg	5.4
	box gross weight: kg	5.93
	pallet net weight: kg	426.96
	pallet gross weight: kg	460.88

Civita Corn Pasta Conchiglie 450g (100% corn)

	EAN code:	5,999,885,485,345
	Heading number:	19021910
	Shelf Life	36 month
	piece/box:	12
	piece/pallet:	864
	box/pallet:	72
	box net weight: kg	5.4
	box gross weight: kg	5.93
	pallet net weight: kg	426.96
	pallet gross weight: kg	460.88

Civita Corn Pasta Cornetti 450g (100% corn)

	EAN code:	5,999,885,485,338
	Heading number:	19021910
	Shelf Life	36 month
	piece/box:	12
	piece/pallet:	864
	box/pallet:	80
	box net weight: kg	5.4
	box gross weight: kg	5.87
	pallet net weight: kg	469.6
	pallet gross weight: kg	503.5

Civita Corn Pasta Spaghetti 450g (100% corn)

	EAN code:	5,999,885,485,321
	Heading number:	19021910
	Shelf Life	36 month
	piece/box:	12
	piece/pallet:	1152
	box/pallet:	128
	box net weight: kg	5.4
	box gross weight: kg	5.77
	pallet net weight: kg	738.56
	pallet gross weight: kg	772.46



Civita Extra Virgin Cold Pressed Corn Oil 500ml



EAN code:	5,999,885,485,000
Heading number:	15152190
Shelf Life	18 month
piece/box:	6
piece/pallet:	864
box/pallet:	144
box net weight: kg	3
box gross weight: kg	5.3
pallet net weight: kg	432
pallet gross weight: kg	764

Civita Spiced Oil Cold Pressed Corn Oil 500ml



EAN code:	5,999,885,485,017
Heading number:	15152190
Shelf Life	18 month
piece/box:	6
piece/pallet:	864
box/pallet:	144
box net weight: kg	3
box gross weight: kg	5.3
pallet net weight: kg	432
pallet gross weight: kg	764

Civita Spiced Oil Hungarian / chili Cold Pressed Corn Oil 500ml



EAN code:	5,999,885,485,024
Heading number:	15152190
Shelf Life	18 month
piece/box:	6
piece/pallet:	864
box/pallet:	144
box net weight: kg	3
box gross weight: kg	5.3
pallet net weight: kg	432
pallet gross weight: kg	764

Civita Spiced Oil Asia Cold Pressed Corn Oil 500ml



EAN code:	5,999,885,485,048
Heading number:	15152190
Shelf Life	18 month
piece/box:	6
piece/pallet:	864
box/pallet:	144
box net weight: kg	3
box gross weight: kg	5.3
pallet net weight: kg	432
pallet gross weight: kg	764

Civita Spiced Oil Provance Cold Pressed Corn Oil 500ml



EAN code:	5,999,885,485,031
Heading number:	15152190
Shelf Life	18 month
piece/box:	6
piece/pallet:	864
box/pallet:	144
box net weight: kg	3
box gross weight: kg	5.3
pallet net weight: kg	432
pallet gross weight: kg	764



DATA SHEET - GASTRO

Civita GMO free, gluten free Corn Pasta Penne 5.4kg



EAN code:	5 999 885 485 352
Heading number:	19021910
Shelf Life	36 month
packaging	box
box/pallet:	72
box net weight: kg	5.4
box gross weight: kg	5.93
pallet net weight: kg	426.96
pallet gross weight: kg	460.88

Civita GMO free, gluten free Corn Pasta Fusilli 5.4kg



EAN code:	5 999 885 485 369
Heading number:	19021910
Shelf Life	36 month
packaging	box
piece/pallet:	72
box net weight: kg	5.4
box gross weight: kg	5.93
pallet net weight: kg	426.96
pallet gross weight: kg	460.88

Civita GMO free, gluten free Corn Pasta Spaghetti 5.4kg



EAN code:	5 999 885 485 376
Heading number:	19021910
Shelf Life	36 month
packaging	box
box/pallet:	128
box net weight: kg	5.4
box gross weight: kg	5.77
pallet net weight: kg	738.56
pallet gross weight: kg	772.46

Civita GMO free, gluten free Corn Pasta Conchiglie 5.4kg



EAN code:	5 999 885 485 390
Heading number:	19021910
Shelf Life	36 month
packaging	box
box/pallet:	72
box net weight: kg	5.4
box gross weight: kg	5.93
pallet net weight: kg	426.96
pallet gross weight: kg	460.88

Civita GMO free, gluten free Corn Pasta Cornetti 5.4kg



EAN code:	5 999 885 485 383
Heading number:	19021910
Shelf Life	36 month
packaging	box
box/pallet:	72
box net weight: kg	5.4
box gross weight: kg	5.93
pallet net weight: kg	426.96
pallet gross weight: kg	460.88

Civita GLUTEN FREE, GMO free Corn flour 25kg



EAN code:	
Heading number:	1103131000
Shelf Life	6 month
piece/pallet:	30
piece net weight: kg	25
piece gross weight: kg	25.3
pallet net weight: kg	759
pallet gross weight: kg	772

Civita GLUTEN FREE, GMO free Corn flour 1000kg



EAN code:	
Heading number:	1103131000
Shelf Life	6 month
piece/pallet:	1
pallet net weight: kg	1003
pallet gross weight: kg	1016



Civita Virgin Corn oil, GMO free, cold pressed Natur 1 m3 IBC tank

Civita GMO free Gluten free Corn meal 1000 kg



EAN code:	
Heading number:	15152190
Shelf Life	18 month
piece/pallet:	1
pallet net weight: kg	920
pallet gross weight: kg	989.5



EAN code:	
Heading number:	
Shelf Life	6 month
piece/pallet:	1
pallet net weight: kg	1003
pallet gross weight: kg	1016

Civita GMO free Gluten free Corn meal 25kg



EAN code:	
Heading number:	
Shelf Life	6 month
piece/pallet:	30
piece net weight: kg	25
piece gross weight: kg	25.3
pallet net weight: kg	759
pallet gross weight: kg	772