



Flaking Grit

Flaking Grits a large, yellow grit used in the manufacturing of corn flakes and other breakfast cereals.

GMO Free

This product has not been produced or derived from grain produced using Genetic Modification. Corson supply chain is managed starting with seed selection, crop production, harvesting, drying, storage and maize milling operations that provides assurance Corson food ingredients are GMO free.

Specifications

Moisture	11% - 15%
Oil	0% - 1.2%
Husk (Pericarp) greater than 50% surface area	0% - 4%
Whole grain	0% - 2%
Germ count	0% - 2%
Kernel count	250 – 280 per 25g sample
Cob	0% - 0.5%
Bulk Density	700 – 850 g/l
Flavour / Odour	Clean maize flavour and odour, free of mustiness.
Foreign material incl. weed seed	1 per 10kg maximum
Visual Mould	Absent
Aflatoxin	0 - 5 ppb
Shelf Life	Up to 6 months under best practice storage conditions.
Allergens	Product is free of Multiple Serious Allergens (MSA's)
Gluten	Product is free of gluten

Granulation

Sieve Size	Range %	Typical %
5.60 mm	0 - 5	0
4.69 mm	15 - 60	25
3.96 mm	35 - 70	58
3.35 mm	8 - 30	15
2.36 mm	0 - 5	2
< 2.36 mm	0 - 3	0

Microbiological Standards

Standard Plate Count	Not greater than 100,000/g
Coliforms (mpn)	Not greater than 10/g
Yeast and mould	Not greater than 2,000/g
Bacillus cereus	Not greater than 100/g
Salmonella	Not detected in 25g sample
E. coli	Less than 4 org/g

Corson operations are carried out under a Food Safety Plan which has HACCP monitoring and GMP as central to functioning of the programme. Corson complies with all sections of Food Standards Australia New Zealand.