



Semolina

A coarse ground yellow grit suitable for use in the manufacturing of extruded snack food, breakfast cereals, bread and brewing grits.

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% - 2.0%
Ash	0% - 2%
Crude Fibre	0% - 2%
Black Spec Count	0 – 3 per cm ² of flattened surface
Bulk Density	Typical 650g/l uncompacted
Flavour / Odour	Clean maize flavour and odour, free of mustiness.
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 %
1.4 mm	0 - 10	6
1.0 mm	45 – 75	58
850 µm	10 – 35	17
500 µm	10 – 25	16
< 500 µm	0 - 5	3

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