



## Whole Grain Maize Flour

An ultra-fine flour that contains all elements of the maize kernel. Typically used in baking or extruded food products where health claims are important.

### 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% - 5%
Ash	0% - 2%
Crude Fibre	0% - 5%
Flavour / Odour	Clean maize flavour and odour, free of mustiness.
Visual Mould	Absent
Aflatoxin	0 - 5 ppb
Shelf Life	Up to 2 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 %
500 µm	0 - 30	10
300 µm	20 - 60	35
150 µm	10 - 40	15
<150 µm	0 - 60	40

### Microbiological Standards

Standard Plate Count	Not greater than 100,000/g
Coliforms (mpn)	Not greater than 10/g
Yeast and mould	Not greater than 20,000/g
Bacillus cereus	Not greater than 100/g
Salmonella	Not detected in 25g sample
E. coli	Less than 4 org/g