



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% - 14% |
| Oil | 0% - 0.8% |
| Bulk Density | 780 – 850 g/l |
| Discoloured | 1 per kg maximum |
| Damaged | 5 per kg maximum |
| Shell (attached) | 105 per kg maximum |
| Whole grain | 50 per kg maximum |
| Free Germ | 2 per kg maximum |
| Attached Germ | 45 per kg maximum |
| Cob/Stalk | 5 per kg maximum |
| White Maize | 10 per kg maximum |
| Foreign material | Absent |
| Live insects | Absent |
| Other grains | Absent |
| Visual Mould | Absent |
| Aflatoxin | 0 - 5 ppb |
| Flavour / Odour | Clean maize flavour and odour, free of mustiness. |
| 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 % |
|------------|---------|
| 5.60 mm | 0 - 5 |
| 4.75 mm | 20 - 50 |
| 4.00 mm | 45 - 75 |
| 3.35 mm | 0 - 6 |
| < 3.35 mm | 0 - 1 |