



## Medium Flaking Grit

Flaking Grits a large, yellow grit used in the manufacturing of corn flakes and other breakfast cereals. These grits are smaller than standard flaking 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	12% - 14%
Oil	0% - 1.0%
Bulk Density	750 – 800 g/l
Damaged	0% - 0.2%
Unfinished grits	0% - 5%
Whole kernel	Absent
Free Germ	0% - 1%
Foreign material (corn based)	0% - 0.3%
Foreign material (non-corn)	0% - 0.1%
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 %
3.35 mm	0 - 15
2.36 mm	80 - 100
1.70 mm	0 - 15
< 1.70 mm	0 – 1.5