

Polenta

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



GMO Free

All maize products produced by Corson are not derived from genetically engineered or genetically modified maize crops. The grain used in the production of the products are grown from hybrid maize seed developed using traditional plant breeding techniques. New Zealand law prohibits the production of GMO maize.

Food Safety Compliance

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.

Specifications

| | |
|-----------------|--|
| Moisture | 11% - 15% |
| Oil | 0% - 2% |
| Ash | 0% - 2% |
| Crude Fibre | 0% - 3% |
| Bulk Density | Typical 650g/ℓ uncompactd |
| Flavour / Odour | Clean maize flavour and odour, free of mustiness. |
| Visual Mould | Absent |
| Aflatoxin | < 5 ppb |
| Shelf Life | Up to 6 months under best practice storage conditions. |
| Allergens | Product is free of Multiple Serious Allergens |
| Gluten | Product is free of gluten |

Granulation

| Sieve Size | Range % | Typical % |
|------------|---------|-----------|
| 710 µm | 0 - 20 | 2 |
| 500 µm | 40 - 70 | 52 |
| 300 µm | 20 - 60 | 41 |
| < 300 µm | 0 - 10 | 5 |

Microbiological Standards

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

Packaging options

25kg Multi-wall paper bags