

Maize Flour

An ultra-fine yellow flour suitable for use in pre-mix bakery, batter and sauce applications. 100% maize (Zea mays).



GMO Free

No maize products produced by Corson are derived from genetically engineered or genetically modified maize crops. The grain used is grown from hybrid maize seed developed using traditional plant breeding techniques. New Zealand and Australian law prohibits the production of GMO maize.

Food Safety Compliance

Corson operations are carried out under a Food Control Plan which has HACCP and GMP as central to functioning of the programme. Corson complies with all sections of Food Standards Australia New Zealand.

Specifications

Moisture	10.5 – 15 %
Oil	5 % max
Bulk Density	Typical 500 g/l uncompacted
Shelf Life	Up to 12 months under best practice storage conditions
Allergens	Product is free of Multiple Serious Allergens
Gluten	Product is free of gluten

Typical Granulation Profile

Sieve Size	Range % (Gisborne NZ)	Range % (Tuakau NZ)	Range % (Australia)
500 µm	1 max		5 max
< 425 µm			95
250 µm	1 – 30		
150 µm	15 – 50	15 – 50	
< 150 µm	70 max		

Packaging Options

New Zealand	Australia
25 kg Multi-wall paper bags	1 Mt Bulk bags
1 Mt Bulk bags	Bulk truck / trailer units
	25 kg Multi-wall paper bags