

Popcorn – Mushroom/Ball Type

Whole, golden orange-yellow kernels of popcorn that produces mushroom type flakes when popped. Suitable for the manufacture of popped popcorn products requiring coating, for example caramel popcorn. 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	12.5 – 14.5 %
Bulk Density (uncooked)	Typical 83 – 87 g/100 ml
Bulk Density (cooked, uncoated)	Typical 36 – 44 g/l
Expansion Ratio	Range = 22:1 – 30:1
Poppability	90 – 97 %
Shelf Life	Up to 24 months under best practice storage conditions
Allergens	Product is free of Multiple Serious Allergens
Gluten	Product is free of gluten

Packaging Options

New Zealand

20 kg Multi-wall paper bags