

Basic information

Product validity period 7 months from the date of manufacture

Packaging and net weight: paper bag 25kg, bigbag

Ingredients Product obtained by grinding corn kernels.

Physico-chemical characteristics

Parameter	Unit	Limit value
Moisture	%	Max 14,5

Microbiological characteristics

Micro-organism	Analysis method	Unit	Limit value
Yeasts and molds	SR ISO 21527- 2/2009*NAR	Cfu/g	m=100cfu/g,M 1000cfu/g

Microbiological characteristics

Test	Method	Unit	Limit value
Mycotoxins	PB-375/HPLC ed. III din 10.05.2019		
Ochratoxina A		µg/kg	≤ 3,0
Zearalenone		µg/kg	≤ 300
Deoxynivalenol (DON)		µg/kg	≤ 1250
Aflatoxin B1		µg/kg	≤ 2,0
Metals			
Cadmium Cd	PB-68/ICP ed.III din 18.09.2012	µg/kg	≤ 0,10
Plumb Pb	PB-68/ICP ed.III din 18.09.2012	µg/kg	≤ 0,20

According to Regulation (EC) no. 1881/2006

Radioactive contamination

Test	Method	Unit	Limit Value
Cs-137+Cs-134	QPB 1, edition 11 of 15.03.2022	Bq/kg	≤ 1250

COUNCIL REGULATION (Euratom) 2016/52 of January 15, 2016 establishing the maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other radiological emergency and repealing Regulation (Euratom) no. 3954/87 and Commission Regulation (Euratom) no. 944/89 and (Euratom) no. 770/90.

GMO declaration

It does not come from genetically modified ingredients.

Sensory properties

Appearance and color	Extra fine corn flour in the form of powder, yellow-orange, specific to the corn from which it comes.
Taste and smell	Pleasant taste without crunch when chewing, without foreign particles. Characteristic smell, no foreign smell.
Granulation	Uniform granulation, sieve <300 μ.
Method of obtaining	The product is obtained by grinding corn kernels on a mill with degermination.

Sensory properties

Energetic value [kJ/kcal/100g]	1572,31kJ/ 370,77 kcal
Fats [g/100g]	2,13
- of which saturated fatty acids	0,4g
Carbohydrates [g/100g]	82g
- from which sugars	1,9g
Fiber [g/100g]	1,6g
Protein [g/100g]	5,1g
Salt, contained naturally	0,0012 g
According to Regulation No. 1169/2011	

Storage conditions Store in a dry, cool place, away from sunlight. Ambient temperature maxim 25°C, maximum relative humidity 75%.

Packaging and labeling The products are packed in 25kg paper bags or 1000kg bigbags.
The products each have a label that includes: product name, manufacturer, manufacturing date, expiration date, storage conditions, lot number.

Use Suitable for human consumption in various preparations.