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1. PRODUCT NAME

CORNMEAL WHITE DEGERMED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



White degermed cornmeal is the food prepared from fully mature, sound, ungerminated, whole kernels of maize, *Zea mays* L., by a grinding process in which the entire grain is ground to a suitable degree of fineness and from which the bran and germ have been removed. In its preparation coarse particles of the ground maize kernel may be separated, reground and recombined with all of the material from which they were separated.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

White corn.

3.2. OTHER PERMITTED INGREDIENTS

White degermed corn meal may contain ingredients such as, but not limited to, antioxidants and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 155-1985 CODEX STANDARD FOR DEGERMED MAIZE (CORN) MEAL

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA


SAFETY PARAMETERS

MAXIMUM LIMITS

Moisture content (Max)	15% (m/m dry basis)
Ash (Max)	1% (m/m dry basis)
Crude fat (Max)	2.25% (m/m dry basis)
Crude fibre	<1.2% (m/m dry basis)
Protein (N x 6.25) Min	7.0%

QUALITY PARAMETERS

MAXIMUM LIMITS

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N/A

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fine powder.
Odour	Free from abnormal odours.
Colour	Pale yellow.
Foreign matter	White degermed cornmeal shall be free from heavy metals in amounts which may present a hazard to human health. and free from filth (impurities of animal origin including dead insects).

8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 Kcal
Carbohydrates	79 g
Protein	7 g
Fat	2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent packing that maintains the integrity ,sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 5Kg.
Warranty at delivery location	2 Months.

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"