



# UN RATIONS STANDARD

DATE: 30/11/2013

## CORNMEAL YELLOW DEGERMED

ED No: 02

CODE: UNSTD-COM 2141

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### 1. PRODUCT NAME

CORNMEAL YELLOW DEGERMED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Yellow 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

Yellow corn

#### 3.2. OTHER PERMITTED INGREDIENTS

Yellow 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%
Aflatoxins	< 20 ppb

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Yellow with a grain appearance.
Odour and flavour	Shall be free from abnormal odours and shall have no stale, rancid or "rope" or "mouldy" odour
Texture	Grain texture.
Foreign matter	Yellow 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).
Granularity	95% or more shall pass through a 0.85mm sieve; 45% shall pass through a 0.71mm sieve and 25% shall pass through a 2.0mm sieve.

## 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"