	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>CEREALS CORNMEAL DRY UNCOOKED</b>		ED No: 01
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## 1. PRODUCT NAME

CEREALS CORNMEAL DRY UNCOOKED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Coarsely ground dried yellow or white corn with a gritty consistency. Whole maize (corn) meal 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 comminuted to a suitable degree of fineness. 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

Corn (white or yellow)

### 3.2. OTHER PERMITTED INGREDIENTS

Cornmeal 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 192-195/11-2010: General standards for additives).

## 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)	3% (m/m dry basis)
Crude fat (Min)	3.1% (m/m dry basis)
Crude fibre	0.3% (m/m on dry basis)
Protein (N x 6.25) (Min)	8% (min on dry wt. basis)

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Yellow or white with a grain appearance;
Odour and flavour	Shall have no stale, rancid or "rope" or "mouldy" odour;
Texture	Grain texture;
Foreign matter	Shall be free from filth (impurities of animal origin including dead insects), and from heavy metals in amounts which may represent a hazard to human health..
Granularity	≥95% shall pass through No. 25 sieve and not less than 35% through No. 75 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	366 Kcal
Carbohydrates	77 g
Protein	8 g
Fat	2 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic or can or equivalent packing that maintains the integrity of the product both 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 2 Kg.
Warranty at delivery location	4 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"