	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>CEREALS CORNMEAL DRY UNCOOKED</b>	ED No: 04
	<b>CODE: UNSTD-COM 2129</b>	Page 1 of 2

## 1. PRODUCT NAME

CEREALS CORNMEAL DRY UNCOOKED

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



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)  
Optional: antioxidants

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits

## 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 154-1985 Standard for whole maize(corn) meal
- 4.3. CODEX "CAC/RCP 51-2003, Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS


- 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	≤ 12 %
Aflatoxin (Sum B1,B2, G1,G2); B1	≤ 4 ppb; ≤ 2ppb
Acrylamide	≤ 150 ppb
QUALITY PARAMETERS	LIMITS
Ash	≤ 3% (on dry basis)
Crude fat (min)	≥ 3.1 % (on dry basis)
Protein (Nx6.25) (min)	≥ 8.0 % (on dry basis)

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Yellow or white with a grain appearance;

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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% or more granules shall pass through a 1.70 mm sieve; 45% or more shall pass through a 0.71 mm sieve; 35% or less shall pass through a 0.212 mm sieve.
Storage and Transportation Temperature	15°C to 25°C

## 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	346 Kcal
Carbohydrates	77 g
Protein	8.0 g
Fat	2.0 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, can or equivalent packaging material that maintains the integrity and organoleptic qualities of the product 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	From 400 g to 1 Kg.
Warranty at delivery location	Minimum 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”
- 12.3. CODEX-STAN 154-1985: Standard for whole maize (corn) meal