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1. PRODUCT NAME

CORNFLOUR (STARCH)

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Corn starch is processed from corn (maize, *Zea mays* L) in a wet milling process and is used as a thickener in sauces, gravies, puddings and in pie fillings. It is used to improve the texture of food products.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Corn Starch

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 specified.

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.

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

PARAMETERS	MAXIMUM LIMITS
Moisture Content	≤ 10 %
Aflatoxins	Total: < 4 ppb, B1: < 2 ppb
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 200 ppb
Fumonisin (B1 and B2)	≤ 400 ppb

QUALITY PARAMETERS	LIMITS
Starch content (min)	≥ 90 % on dry basis
Ash max	≤ 0.2% on dry basis
Acid insoluble ash	≤ 0.1 % on dry basis
Protein content	≤ 0.5% on dry basis
Viscosity of 2% solution	30-33 sec

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Free flowing homogeneous fine powder.
Odour	Free from abnormal odours.
Colour	Pale yellow or white.
Foreign matter	Free from foreign matter including any filth and live or dead insects.
Granularity	98% shall pass through a sieve of 150 mesh.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	381 kcal
Protein	0.3 g
Carbohydrates	91 g
Fat	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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 250g to 500g
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"