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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 comminuted to a suitable degree of fineness and from which 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

Optional: Enriched with thiamin, riboflavin, niacin, and/or iron

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.
- 4.2. CODEX STAN 155-1985 CODEX STANDARD FOR DEGERMED MAIZE (CORN) MEAL

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 %
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
Ash	≤ 1 % (on dry basis)
Crude fat	≤ 2.25 % (on dry basis)
Protein (N x 6.25) Min	≥ 7.0 % (on dry basis)

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Grain appearance, yellow colour.
Odour and flavour	Shall be free from abnormal odours and flavours, shall have no stale, rancid or “rope” or “mouldy” odour
Foreign matter	Shall be free from living insects, and any foreign matter Shall be free from filth (impurities of animal origin including dead insects).
Granularity	95% or more shall pass through a 0.85 sieve; and 45% or more shall pass through a 0.71 mm sieve; and 25% or less shall pass through a 0.210 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	339 kcal
Carbohydrates	73 g
Protein	8 g
Fat	1.8 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent biodegradable packing 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 1 kg to 5 kg.
Warranty at delivery location	Minimum 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”