

	FINAL PRODUCTS SPECIFICATIONS	ORDER N° : EPFM-8 REVISION :4 DATE OF EFFECT:09-09 VºBº J.C.C: S Jones
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PRODUCT NAME	PRODUCT CODE (IF IT EXIST)	INTENDED USE
MAIZE FLOUR		COOKING

PRODUCT DESCRIPTION

Maize Flour milled from de-germinated maize (Zea Mais L. of Argentinian origin-La Plata-) by dry milling.The Flour have non-added colorants or preservatives.The corn is not modified Genetically and comes from a Identity Preseved System.

CHARACTERISTIC (PHISYCAL, CHEMICAL AND MICRO BIOLOGICAL)				
CHARACTERSTIC	MEASUREMENT UNIT	STANDARD	SAMPLING METHOD	TEST METHOD
MOISTURE	%	15 % max	LAB2-02	LAB2-07
FAT	%	4 % max	LAB2-02	LAB2-08
PROTEIN	%	5.5 %		D0021 External Lab.
CRUDE FIBRE	%	1.5 – 2.5 %		AOAC.991.43
GRANULOMETRY	%		LAB2-02	LAB2-10
500µm		0.5 max		
On/355 µm		20 %		
On/250 µm □□		40 %		
On/150 µm □□		70% max		
Through 150 µm □□		30% max		
ENERGY	Kcal/100g	355Kcal/100g		Directiva 2003/120/CE
	%	<0.1%	LAB2	LAB2

FOREIGN MATTER FROM VEGETABLE ORIGIN				
MYCOTOXINS				
TOTAL AFLATOXINS (B1+B2+G1+G2)	ppb	4 max		HPLC / ELISA
AFLATOXIN B1	ppb	2 max		HPLC / ELISA
OCRATOXIN	ppb	3 max		HPLC / ELISA
DEOXYNIVALENOL	ppb	1250 max		HPLC / ELISA
ZEARALENONE	ppb	300 max		HPLC / ELISA
FUMONISINS (B1+B2)	ppb	2000 max		HPLC / ELISA
MICROBIOLOGICAL				
SALMONELLA	colonies/g	Absence/25g		Plate Count
E.COLI	colonies/g	Absence		Plate Count
MOULDS AND YEAST	colonies/g	<10 ⁴		Plate Count
TVC	colonies/g	<10 ⁵		Plate Count
CHEMICAL				
HEAVY METALS				
CADMIUM	ppm	<0.10		HPLC
LEAD	ppm	<0.20		HPLC
PESTICIDES	mg/g	2007/52/EC,2006/92/EC	Bimontly Analysis Certificates of origin	HPLC

OTHER INFORMATION:

Protect from moisture, exposure to extreme of temperature and sources of possible infestation The handling and use

of maize products may generate contamination. Airborne dust which may create health and safety hazards. Adequate local exhaust ventilation should be provided in all areas where dust clouds are likely to form. High standards of personal hygiene should be adopted to avoid eye, skin and inhalation exposures and any risk of product. The product must be free of foreign materials.
SHELF LIFE: 6MONTH

REFERENCE DOCUMENTS	DATE
CE 1881/2006 MAX CONTENT FOR FOOD PRODUCTS COMMISSION REGULATION(EC) No 1126/2007 2007/52/EC,2006/92/EC (Pesticides) EXPIRY DATE:6MONTHS	19 th DECEMBER 2006 28 th SEPTEMBER 2007

REFERENCE E.P.F.D.8