

PRODUCT NAME	PRODUCT CODE	INTENDED USE	
MAIZE FLOUR	MZFLR25 MZFLRMBB	FURTHER PROCESSING	

PRODUCT DESCRIPTION

Flour milled from 100% de-germinated maize (*Zea Mays Indurata* – Plate maize) of Argentinian origin by dry milling. The flour has no added colours or preservatives. The corn is not modified Genetically and comes from an Identity preserved system.

CHARACTERSTIC	MEASUREMENT UNIT	STANDARD	SAMPLING METHOD	TEST METHOD
NUTRITIONAL				
Moisture	%	14 % max	LAB Annex 10	LAB Annex 22
Fat	%	2 % max		
Protein	%	7-9 % max		External lab
Crude fibre	%	2 % approx		External lab
Energy	Kcal/100g	355 Kcal/100g		External lab
Ash	%	1 % max		External lab
QUALITY PARAMETERS				
500 µm	%	1.5 % max	LAB Annex 10	LAB Annex 20
355 µm	%	20 % max		
250 µm	%	50 % max		
<250 µm	%	70 % max		
Foreign matter from vegetable origin	%	<0.1 % max		LAB Annex 15
MYCOTOXINS				
Total aflatoxins (B1,B2,G1&G2)	ppb	4 max	LAB Annex 10	External lab
Aflatoxin B1	ppb	2 max		External lab
Ochratoxin A	ppb	3 max		External lab
Deoxynivalenol (DON)	ppb	750 max		External lab
Zearalenone	ppb	200 max		External lab
T2 + HT2	ppb	100 max (for info.)		External lab
Fumonisin (B1+B2)	ppb	2000 max		External lab
MICROBIOLOGICAL				
Salmonella spp.	c.f.u/g	Absence/25g	LAB Annex 30	External lab
E.coli spp.	c.f.u/g	Absence		External lab
Enterobacteriaceae	c.f.u/g	<200		External lab
B. cereus	c.f.u/g	Absence		External lab
Listeria monocytogenes	c.f.u/g	Absence/25g		External lab
S. aureus	c.f.u/g	<10		External lab
Moulds	c.f.u/g	<10 ³		External lab
Yeasts	c.f.u/g	<10 ³		External lab
T.V.C (30°C)	c.f.u/g	<10 ⁵		External lab

CHEMICAL

Heavy metals	Mg/kg	To meet legislation	LAB Annex 10	External lab
Pesticides	Mg/kg	To meet legislation		External lab

OTHER INFORMATION

Declaration of conformity: The limits within this specification have been established according to the relevant EU legislation for food as referenced below. This product is suitable for its intended use as food and feed material and meets the requirements of all applicable directives.

Storage: Keep in a cool environment (below 20°C) out of direct sunlight, protect from moisture and sources of possible infestation.

Allergens: Gluten cereals and soya are handled within the supply chain. While cleaning processes in the mill remove contaminants, we cannot guarantee that this product does not contain gluten and soy protein.

Vulnerable Groups: With reference to this guidance vulnerable groups have been identified as those individuals who are allergic to both soya and gluten proteins.

Shelf life: 12 months from date of manufacture.

REVISION AMENDMENTS

Revision No. 14: Update of details of vulnerable groups.

Opm 16.08.22