



UN RATIIONS STANDARD

DATE: 31/08/2018

CORNMEAL WHITE DEGERMED

ED No: 04

CODE: UNSTD-COM 2139

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1. PRODUCT NAME

CORNMEAL WHITE DEGERMED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



White 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 ground 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

White corn.

3.2. OTHER PERMITTED INGREDIENTS

White degermed corn meal may contain ingredients such as, but not limited to, antioxidants and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

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

MAXIMUM LIMITS

- 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

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture content (Max)	10.5% (m/m dry basis)
Ash	1% (m/m dry basis)
Crude fat	2.25% (m/m dry basis)
Crude fibre	3.9% (m/m dry basis)
Protein (N x 6.25) Min	7.0%
Granularity	95% or more shall pass through a 0.85 sieve; – and – 45% or more shall pass through a 0.71 mm



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sieve; – and – 25% or less shall pass through a 0.210 sieve

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Grain texture
Odour	Free from abnormal odours.
Colour	White.
Foreign matter	White degermed cornmeal shall be free from filth (impurities of animal origin including dead insects). Ambient

Storage and Transportation

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	369 Kcal
Carbohydrates	79.0 g
Protein	7.0 g
Fat	2.2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic sealed or equivalent packing that maintains the integrity 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 rigor of transport and handling.
Primary packaging net weight	From 1Kg to 5Kg.
Warranty at delivery location	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”