



# UN RATIIONS STANDARD

DATE: 31/08/2018

## CORNMEAL WHOLE

ED No: 04

CODE: UNSTD-COM 2140

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### 1. PRODUCT NAME

CORNMEAL WHOLE

LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Whole maize (corn) meal is the food prepared from yellow or white 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. 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

Corn

#### 3.2. OTHER PERMITTED INGREDIENTS

Whole 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 154-1985 CODEX STANDARD FOR WHOLE 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
Ash	basis) 3.0 % (m/m dry
Crude fat (Max)	basis) 2.2 % (m/m dry
Protein (N x 6.25)	basis) 8.0% (m/m dry
Total Aflatoxins	basis
7. PHYSICAL CRITERIA	<10 ppb (B1:<5ppb)

#### PARAMETER

#### LIMITS



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Appearance and colour	Yellow or white with a grain appearance with a natural characteristic yellow or white colour.
Odour and flavour	Shall have no stale, rancid or "rope" or "mouldy" odour; shall possess a natural milled corn taste and aroma.
Texture	Grain texture
Foreign matter	Shall be free from filth (impurities of animal origin including dead insects) in amounts which may represent a hazard to human health.
Granularity	95% or more granules shall pass through a 1.70 mm sieve. 45% or more shall pass through a 0.71 mm sieve. 35% or less shall pass through a 0.212 mm sieve.
Storage and Transportation	Ambient

## 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	370.0 Kcal
Carbohydrates	77.0 g
Protein	8.0 g
Fat	4.0 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 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 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"