

**Product description:** Product consists of non-genetically modified, non-irradiated, well-ripened, carefully dried and degerminated grain maize, free from impurities, foreign bodies, alive or dead pests and additives of any kind.  
 The used raw materials are in accordance with the current versions of German and European food laws. The milling products are manufactured exclusively from EU, preferably from German, raw materials and come from carefully-chosen suppliers.

**Application:** For use in food processing. As raw material suitable for the production of baked goods, snacks, snack foods and cereals.  
 Not suitable for people who show allergic reactions or intolerance to maize. The product may contain traces of gluten and is therefore not suitable for people with allergic reactions to gluten (celiac disease).

**Customs tariff number:** 11031310

**Additives:** None  
**Appearance/colour:** Orange-yellowish, few black spots  
**Odour/taste:** Characteristic, not stifling, musty or repugnant  
**Texture:** Free flowing

### Analytical values

#### Nutritional values/100 g (average values):

	Range	Unit
Calorific value	1450	kJ
	342	kcal
Fat	1,3	g
thereof sat. fatty acids	0,2	g
Carbohydrates	72,3	g
thereof sugar	0,5	g
Protein	7,7	g
Salt	0,001	g
Fibers	5,1	g

#### Chemical parameters:

Parameter	Range	Unit	Method
Water content	Max. 15,0	%	NIR
Fat content	0,8 – 1,2	% in d. m.	NIR

**Physical characteristics:**

Grain size distribution	Range	Unit	Method
> 1250 µm	< 6	%	Retsch AS 200 control, 3 minutes, interval
> 900 µm	30 – 50	%	
> 630 µm	40 – 60	%	
< 630 µm	< 8	%	

**Microbiological guidelines by DGHM:**

Parameter	Benchmark (CFU/g)	Alert Value (CFU/g)
Aerobe bacterial count (30° C)	1 x 10 <sup>6</sup>	---
Enterobacteriaceae	1 x 10 <sup>5</sup>	1 x 10 <sup>6</sup>
Escherichia coli	1 x 10 <sup>1</sup>	1 x 10 <sup>2</sup>
Yeast	1 x 10 <sup>3</sup>	---
Moulds	1 x 10 <sup>4</sup>	---
Coagulase-positive Staphylococcus	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
Bacillus cereus	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
sulfit-reducing Clostridia	1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
Salmonella	---	negative/25 g

**Product safety**
**Mycotoxins/  
Heavy metals/  
Pesticides:**

In accordance with the requirements of the current European and German laws.

**GMOs:**

In accordance with the existing food law for genetically modified food (EC 1829/2003 and EC 1830/2003) not to be labelled.

**Allergens:**

May contain traces of gluten.

**Storage conditions/packing**
**Shelf life:**

6 months

**Storage condition:**

dry, cool (< 60% r. h., < 20° C)

To prevent insect infection, storage temperatures are recommended to be below 12° C.

**Packaging:**

25 kg paper bags, 900 kg big bag, 26 tons in bulk

The packaging meets the current requirements of the European and German laws.