



DEĞİRMENCI Food  
& Agriculture Co.

## CORN GRITS & CORN FLOUR SPECIFICATION

### DESCRIPTION

Degermed Yellow Corn(Maize) grits are generated from the hardest portions of the corn and contain no chemicals or germ which are almost completely removed.

### APPLICATION

They can be used in applications ranging from Snack Extrusion, ready-to-eat cereals, brewing adjuncts and pet foods. Also, it is utilized in pizza and bakery applications.

### INGREDIENTS

**NON GMO 100 % YELLOW CORN**

CHEMICAL & PHYSICAL for CORN GRITS	TEST FREQUENCY	METHOD	UNIT	RANGE
MOISTURE CONTENT	EVERY SHIPMENT	TS EN ISO 712	%	% 12-13,5
FAT CONTENT	EVERY SHIPMENT	TS 4681	%	% 0,5 – 1,5
FIBER	EVERY SHIPMENT	Infrared method	%	%0,4-0,7
BLACK POINTS	EVERY SHIPMENT	S.Ta.KK.07	Count / 10 inc <sup>2</sup>	10-15

CHEMICAL & PHYSICAL for CORN FLOUR	TEST FREQUENCY	METHOD	UNIT	RANGE
MOISTURE CONTENT	EVERY SHIPMENT	TS EN ISO 712	%	%12-13,5
FAT CONTENT	EVERY SHIPMENT	TS 4681	%	%2,5 – 2,8

MICROBIOLOGICAL for CORN GRITS	TEST FREQUENCY	UNIT	STANDARD
Aerobic Plate Count	ONCE IN A MONTH	Cfu / g	100 000
YEASTS&MOULDS	ONCE IN A MONTH	Cfu / g	10 000
COLIFORM	ONCE IN A MONTH	Cfu / g	1 000

MICROBIOLOGICAL for CORN FLOUR	TEST FREQUENCY	UNIT	STANDARD
YEASTS&MOULDS	ONCE IN A MONTH	Cfu / g	100 000
COLIFORM	ONCE IN A MONTH	Cfu / g	10 000

### CHARACTERISTICS

Color: Yellow

Free from abnormal flavors, odors, and living insects

### USE AND APPLICATIONS

This product is designed for production of extruded snacks and corn flakes, ready-to-eat cereals, brewing adjuncts and pet foods.

### Certifications:

HALAL CERTIFIED (GIMDES), HACCP 13001, ISO 22000:2018, ISO 9001:2015

SIEVE TEST						
PARTICLE SIZES	TYPE 98	TYPE 101-A	TYPE 101	TYPE 103	TYPE 108	CORN FLOUR
1800μ(%)	0-1	-	-	-	-	-
1320μ(%)	80-90	-	10-15	-	-	-
1000μ(%)	-	75-80	-	-	-	-
850μ(%)	10-20	10-15	60-70	30-35	0-10	-
710μ(%)	-	-	15-20	10-20	20-30	0-0.5
600μ(%)	-	0-1	-	-	-	-
500μ (%)	-	-	-	-	-	0-5
355μ(%)	-	-	-	30-40	50-60	10-15
Pan(%)	0-1	0-5	0-10	0-5	0-5	80-90

### PACKAGING & STORAGE

This product is packed generally in 50kgs, 25kgs multi-wall paper bags or polypropylene bags/big bags. Shelf life for this product is 12 months. Shelf life is dependent upon maintaining good storage procedures, such as good housekeeping practices, handling product on a first in / first out basis, and storing product in a cool (less than 20°C) and dry place (less than 60%). Prolonged storage does require implement a preventive pest control program also proper fumigation program ( recommended once in every 2 months ) against rodents and insects.