



General Corn Grits / Corn Flour Specification

DOCUMENT NO:

PUBLISHED

REVISION

PSP.KY.00

11.01.2011

14.05.15/16

PRODUCT NAME	CORN GRITS and CORN FLOUR
PRODUCT CODE	As per particle sizes (Page 2)
DESCRIPTON	A course to fine ground, dustfree, yellow grit.
COMPOSITION	100 % maize corn
AROMA & FLAVOR	A clean maize flavor
LABEL	Semolina label or customer label
PACKING	25/50 kg laminated PP bags/multi layer paper bags with inner HDP liner or 500/750 kg big bag/Q bag. Palletized and shrink wrapped on request.
STORAGE CONDITIONS	Cool and dry (Min:5°C Max:30 °C, RH%:< 60) in well-closed original packaging, store palletized and away from the walls and strong smelling products to avoid contamination
SHELF LIFE	1 year under above storage conditions



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CHEMICAL & PHYSICAL for CORN GRITS	TEST FREQUENCY	METHOD	UNIT	STANDARD
MOISTURE CONTENT	EVERY SHIPMENT	TS EN ISO 712	%	≤ 14,0
FAT CONTENT	EVERY SHIPMENT	TS 4681	%	≤ 1,0
FIBER	EVERY SHIPMENT	Infrared method	%	≤ 0,7
BLACK POINTS	EVERY SHIPMENT	S.Ta.KK.07	Count / 10 inc ²	≤12

CHEMICAL & PHYSICAL for CORN FLOUR	TEST FREQUENCY	METHOD	UNIT	STANDARD
MOISTURE CONTENT	EVERY SHIPMENT	TS EN ISO 712	%	≤ 14,0
FAT CONTENT	EVERY SHIPMENT	TS 4681	%	≤ 2,75

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



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PARTICLE SIZES *	CORN GRITS																CORN FLOUR			
	T 101A	T101M	T 102M	T101	T101D	T 101T	T103C	T 103F	T103K	T 104 *	108S	T108D	T 108E	T 108A	T108R	T108T	T 107*	T100	T100G	T100R
≥2000 µm	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	0	-	-	-	-
≥1400 µm	-	-	Max 5	0-2	0-1	0-1	0-1	0-0,1	-	0-1	-	-	-	-	-	-	0-0,5	-	-	-
≥1250 µm	-	5-15	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
≥1180 µm	-	-	-	9-16	-	2-4	3-10	0-2	-	0-1	0-1	-	-	-	-	-	0-0,5	-	-	-
≥1000 µm	75-85	30-45	Min 30	-	30-50	-	-	-	-	-	-	-	-	0-0,1	0	-	-	-	-	-
≥850 µm	10-25	-	Min 15	-	-	-	-	-	-	-	0-6	0-1	-	-	-	0-0,5	-	-	-	-
≥800 µm	-	30-40	-	50-60	-	40-50	30-45	30-40	0-20	3-15	-	-	-	-	-	-	0-0,5	-	-	-
≥710 µm	-	-	-	15-22	40-50	20-30	10-20	10-20	10-40	50-70	10-22	5-15	0-1	0-3	0-1,5	-	0-0,5	-	-	-
≥600 µm	0-6	-	-	9-13	-	15-25	15-25	10-20	10-40	20-40	35-45	-	-	-	-	27-37	0-1,5	0-2	-	-
≥500 µm	-	-	Min 15	-	10-20	-	-	-	-	-	-	50-70	50-65	45-65	50-65	-	-	-	-	3-10
≥425 µm	0-1	-	-	-	-	-	-	15-25	-	-	30-45	-	-	-	-	40-55	-	-	-	-
≥400 µm	-	-	-	0-6	-	5-12	15-25	-	2-30	0-5	-	-	-	-	-	-	35-75	0-20	-	-
≥355µ m	-	-	-	-	0,5-2	-	-	-	-	-	-	15-35	-	30-50	-	-	-	-	-	15-30
≥300 µm	-	15-25	-	0-1	-	0-3	0-5	5-10	2-10	0-1	0-5	-	35-50	-	35-50	10-25	25-65	10-25	-	-
≥250 µm	-	-	-	-	-	-	-	-	-	-	0-1	0,5-3	-	0-4	-	0-2	-	-	MAX 35	30-45
PAN	0-1	0-2	Max 5	0-1	0,5-1,5	0-1	0-1	0-2	1-5	0-1	0-1	0,5-2	0-1	0-1	0-2	0-0,5	0-10	60-85	MIN 65	30-45

*Note: Fat content for T 104 is max %1,2 and for T 107 is max % 1,5.

Dry sieving; mesh with according to target value; 100 g sample 5 minutes 250 rpm with AS 400 metal sieve for corn grits, 100 g sample 3 minutes with silk sieve for corn flour.



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SUITABILITY OF PRODUCT COMPOSITION FOR SPECIFIC DIETS

The composition is suitable for a Muslim diet	yes
The composition is suitable for a Vegetarian diet	yes
The composition is suitable for a Vegan diet	yes
The composition is suitable for a Jewish diet	yes

NUTRITIONAL DATA (100 g) for CORN GRITS

PROTEIN	5,0 - 9,0g
CARBONHYDRATES	70,0 - 80,0g
FAT	0,5 - 1,2g
DIETARY FIBER	2,0 -4,5g
MOISTURE	12,0 - 14,0g
ASH	0,2- 0,6g
METABOLIC ENERGY	285-410 kcal

NUTRITIONAL DATA (100 g) for CORN FLOUR

PROTEIN	5,0 - 9,0g
CARBONHYDRATES	65,0 - 85,0g
FAT	1,0 - 2,75g
DIETARY FIBER	2,0 -4,5g
MOISTURE	12,0 - 14,0g
ASH	0,3- 1g
METABOLIC ENERGY	270-395 kcal



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LEGAL REQUIREMENTS

- Turkish Regulation No 28157 of 29 December 2011 maximum levels for Contaminant Regulation Turkish Food Codex
- COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 Setting Maximum Level for Certain Contamiants in Foodstuffs
Turkish Regulation No 28157 of 29 December 2011 Maximum levels for pesticide residues Regulation of Turkish Food Codex
- COMMISSION REGULATION (EC) No 396/2005 /EC of 25 February 2005 On maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91-414-EEC
- Turkish Regulation No 28157 of 29 December 2011 of 29 December 2011 on Microbial Crriteria of Turkish Food Codex
- Turkish Regulation No 28163 of 04 January 2012 suitable for people Intolerant to gluten of Turkish Food Codex
- Our product does not content the allergens in the list of Turkish Food Codex(Labeling regulation 29.12.11)
- REGULATION (EC) NO 1830/2003 of the European Parliament and of the council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food

