

Flaking Grit

A large, yellow grit used in the manufacture of corn flakes and other breakfast cereals.



GMO Free

All maize products produced by Corson are not derived from genetically engineered or genetically modified maize crops. The grain used in the production of the products are grown from hybrid maize seed developed using traditional plant breeding techniques. New Zealand law prohibits the production of GMO maize.

Food Safety Compliance

Corson operations are carried out under a Food Safety Plan which has HACCP monitoring and GMP as central to functioning of the programme. Corson complies with all sections of Food Standards Australia New Zealand.

Specifications

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|------------------------------------|--|
| Moisture | 11% - 15% |
| Oil | 0% - 1.2% |
| Husk / Pericarp > 50% surface area | 0% - 4% |
| Whole grain | 0% - 2% |
| Germ count | 0% - 2% |
| Kernel count | 250 – 280 per 25g sample |
| Cob | 0% - 0.5% |
| Bulk Density | 700 – 850 g/l |
| Flavour / Odour | Clean maize flavour and odour, free of mustiness. |
| Foreign material incl. weed seed | 1 per 10kg maximum |
| Visual Mould | Absent |
| Aflatoxin | < 5 ppb |
| Shelf Life | Up to 6 months under best practice storage conditions. |
| Allergens | Product is free of Multiple Serious Allergens |
| Gluten | Product is free of gluten |

Granulation

| Sieve Size | Range % | Typical % |
|------------|---------|-----------|
| 5.60 mm | 0 - 5 | 0 |
| 4.75 mm | 15 - 60 | 25 |
| 4.0 mm | 35 - 70 | 58 |
| 3.35 mm | 8 - 30 | 15 |
| 2.36 mm | 0 - 5 | 2 |
| < 2.36 mm | 0 - 3 | 0 |

Microbiological Standards

| | |
|----------------------|----------------------------|
| Standard Plate Count | Not greater than 100,000/g |
| Yeast and mould | Not greater than 2,000/g |
| Bacillus cereus | Not greater than 100/g |
| Coliforms (mpn) | Not greater than 10/g |
| Salmonella | Not detected in 25g sample |
| E. coli | Less than 4 org/g |

Packaging options

1 tonne bulk bags or 25kg Multi-wall paper bags