

Flour

An ultra-fine yellow flour suitable used in for pre-mix bakery, batter and sauce applications.



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

Moisture	11% - 15%
Oil	0% - 4.5%
Ash	0% - 2%
Crude Fibre	0% - 3%
Starch (Polarimetric)	70% - 74%
Viscosity (Zahn cup)	8 – 20 sec
Bulk Density	Typical 500g/l uncompacted
Flavour / Odour	Clean maize flavour and odour, free of mustiness.
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 %
500 µm	0 - 5	1
250 µm	5 - 40	16
150 µm	30 - 60	43
<150 µm	0 - 55	40

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

25kg Multi-wall paper bags