

Medium Grit

Flaking Grits a large, yellow grit used in the manufacturing of corn flakes and other breakfast cereals. These grits are smaller than standard flaking grits.



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. Australian 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	12% - 14%
Oil	0% - 1.0%
Bulk Density	750 – 800 g/l
Damaged	0% - 0.2%
Unfinished grits	0% - 5%
Whole kernel	Absent
Free Germ	0% - 1%
Foreign material (corn based)	0% - 0.3%
Foreign material (non-corn)	0% - 0.1%
Visual Mould	Absent
Aflatoxin	0 - 5 ppb
Flavour / Odour	Clean maize flavour and odour, free of mustiness.
Shelf Life	Up to 6 months under best practice storage conditions.
Allergens	Product is free of Multiple Serious Allergens

Granulation

Sieve Size	Range %
3.35 mm	0 - 15
2.36 mm	80 - 100
1.70 mm	0 - 15
< 1.70 mm	0 - 1.5

Packaging options

1 tonne bulk bags