

Product description:

Raw material:	Product consists of non-genetically modified, non-irradiated, well-ripened, carefully dried and degerminated grain maize, free from impurities, foreign bodies, alive or dead pests and additives of any kind respecting common accepted state of technology. The used raw materials are in accordance with the current versions of German and European food laws. The milling products are manufactured exclusively from EU, preferably from German, raw materials and come from carefully chosen suppliers.
Allergen Gluten:	The product is labeled GF and has a gluten content of < 10 ppm. Therefore, it is suitable for people with allergic reactions to gluten (e. g. celiac disease).
Further Allergens:	Soy < 5 ppm Evaluation based on the Vital 3 concept with a portion size of 100 g/d.
Additives:	None
Appearance/colour:	Orange-yellowish, few black spots
Odour/taste:	Characteristic, not stifling, musty or repugnant
Texture:	Free flowing
Information for Vegetarians:	Suitable for a vegetarian and vegan diet
Further Informations:	Halal- and Kosher-certified. Suitable for human consumption. The product is used for prepared or processed food. Milling products are not intended for raw consumption and always have to be thoroughly heated.

Nutritional values/100 g (analysed average values):

	Range	Unit
Calorific value	1447	kJ
	342	kcal
Fat	1,5	g
thereof sat. fatty acids	< 0,5	g
Carbohydrates	73	g
thereof sugar	2,4	g
Fiber	4,5	g
Protein	7,0	g
Salt	0,03	g

Chemical parameters:

Parameter	Range	Unit	Method
Water content	max. 15	%	NIR
Fat content	max. 3	% in d.m	NIR

Physical characteristics:

Grain size distribution	Range %	Unit	Method
> 1000 µm	< 1	%	Retsch AS 200 control, 15 minutes, 50 g, interval
> 630 µm	30 - 50	%	
> 315 µm	50 - 70	%	
< 315 µm	< 3	%	

Microbiological guidelines:

According to the current valid guidance and warning levels of the German Society for Hygiene and Microbiology (DGHM):

Parameter	Benchmark (CFU/g)	Alert Value (CFU/g)
Aerobe bacterial count (30°C)	1×10^6	---
Escherichia coli	1×10^1	1×10^2
Moulds	1×10^4	---
Coagulase positive Staphylococcus	1×10^2	1×10^3
Presumptive Bacillus cereus	1×10^2	1×10^3
Clostridium perfringens	1×10^2	1×10^3
Salmonella	---	n.n. in 25 g

Product safety:

Mykotoxins:	In accordance with the requirements of the Regulation (EU) 2023/915.
Heavy metals:	In accordance with the requirements of the Regulation (EU) 2023/915.
Pesticides:	In accordance with the requirements of the Regulation (EC) 396/2005 and the Maximum Residue Level Regulation (RHmV).
GMOs:	In accordance with the existing food law for genetically modified food (EC 1829/2003 and EC 1830/2003) not to be labeled.

Storage conditions/packing:

Shelf life:	6 months
Storage condition:	dry, cool (< 60 % r. F., <20°C) To prevent insect infection, storage temperatures are recommended to be below 12 °C.
Packaging:	25 kg sealed paper bags 800-1000 kg big bag The packaging meets the current requirements of the European and German laws. 25 tons in bulk
Customs tariff number:	11031390