

**WHITE CORN FLOUR PRECOOKED AND ENRICHED  
TECHNICAL SPECIFICATIONS**

**1. DEFINITION:**

Product obtained from the endosperm of corn grains (*Zea Mays L.*), classified for human consumption, and subjected to cleaning, disinfection, precooking and grinding processes.

In the case of being enriched it must contain vitamins and minerals.

**2. PHYSICAL REQUIREMENTS:**

- It must be a homogenous product, with characteristic odor and flavor.
- Must be free of objectionable seeds, foreign matter and any other substance that is suspected of being harmful to health.
- It must be free of animal excrement
- It must not contain larvae or live insects.
- In the sieving test, the precooked flour must pass through a 0.841 m sieve.

**3. PHYSICOCHEMICAL REQUIREMENTS:**

MAXIMUM LIMIT FEATURE	MAXIMUM LIMIT FEATURE
Humidity	13,5%
Ashes	1,0% (Percentage on dry basis)
Grease	2,0% (Percentage on dry basis)
Protein	7,0% Min. (Percentage on dry basis)
Expansion in cm.	8,5 Max.

**4. MICROBIOLOGICAL REQUIREMENTS**

CHARACTERISTIC	Number of samples of the lot	Number of defective samples	LIMIT (Max)	
			Minimum	Maximum
Mohos (UFC / g)	5	3	$5 \times 10^2$	$5 \times 10^4$
Eschenchia Coli (NMP / g)	5	3	9	93
Salmonella sp in 25 g.	5	0	0	-

**5. CONTENT IN VITAMINS AND MINERALS**

CHARACTERISTIC	UNITS	LIMITS		
		Minimum	Average	Maximum
Vitamin A	ER	135	270	405
	UI/100g	450	900	1350
Thiamin	mg/100g	0,20	0,31	0,50
Riboflavin	mg/100g	0,16	0,25	0,40
Niacin	mg/100g	3,30	5,10	8,20
Iron	mg/100g	3,00	5,00	8,00

**Note:** The maximum limits are established as a recommendation, according to the principles of good processing practices.

ER = Retinol Equivalent

**6. PACKING REQUIREMENTS:**

You must comply with the rules of labeling, indicating clearly on the labeling the following:

- Indicate type of Flour: "Precooked and Enriched White Corn Flour"
- Indicate the sanitary registration of the food and packaged product code
- It must be hermetically sealed and sealed.
- It must be free of moisture and dirt in the outer layer of the packaging.
- The printing of the labeling on the packaging material may NOT be surface printing.
- Packaging must contain and maintain the hygienic and nutritious conditions of the product.
- The containers must be made of a material inert to the action of the product, in such a way that it does not alter its physical-chemical composition, not its organoleptic characteristics, and must be approved by the competent health authority.

**PACKING MATERIAL COILS MUST MEET THE FOLLOWING REQUIREMENTS:**

CHARACTERISTIC	ESPECIFICATION
Presentation	1 Kg.
Structure	PEBD-PEBD (Bi-laminate)
Weight	$62 \pm 2$ g/m <sup>2</sup>
Thickness	$68 \pm 2$ micras
Width	$320 \pm 2$ mm
Repetition	$270 \pm 2$ mm

PEBD = Low density polyethylene.