
	SHEET		CODE: PAA-SGI-FTPT-16
	GRAY FLINT CORN		Version: 01 Date: April 2022 Page: 1 of 1

NAME	CORN ZEA MAYS						
DESCRIPTION	Grains that belong to the family of Zea Mays L. Product suitable for human consumption composed of clean, selected and fractionated grains in food-grade packaging.						
COMPOSITION	100% Gray Flint Corn.						
INTENDED USE	Preparation of flours, soups, drinks, etc. according to variety.						
POTENTIAL CONSUMERS	General public over 36 months of age. For industrial consumption.						
PRESENTATION	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.						
LETTERED	<ul style="list-style-type: none"> • Product Name • Company Name • Net content • Address • Ruc. • Batch/Packaging Date • Expiration Date • Health Authorization • Storage conditions 						
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.						
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.						
LIFESPAN	Twelve (12) months.						
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> • Consumption prior to industrial conditioning or prior cooking. • Once opened, keep the container closed in a clean and cool place • Consume before the date indicated on the package. 						
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> • Humidity: max. 12% (according to customer's requirement) • Color: Characteristic of the variety. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic, free of strange odors. • Appearance: Whole and clean grains. 						
QUALITY FEATURES	<ul style="list-style-type: none"> • Contrasting variety: 0.5% max. • Foreign matter (dust): 1% max. • Other defects (open, wrinkled, hulled, sprouted, stained, split): 1.5% Max. 						
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	Molds	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria for Sanitary Quality and Food and Beverage Safety for Human Consumption". Criterion V.1. Dry grains.