



TECHNICAL SPECIFICATION

BREWER'S GRITS

1. PRODUCT DESCRIPTION

Technical name:	Corn Grits
Trade name:	Brewer's Grits
Composition:	100% white corn
Classification:	Raw material for human consumption
Recommended use for the product	For use in food. Recommended for use as raw material for brewing processes.

2. PHYSICAL AND CHEMICAL CHARACTERISTICS

PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM
Moisture	%	-	14,5
Fat (dry basis)	%	-	<1,0
Extract (dry basis)	%	86,0	
Foreign matter	%	-	0,0

3. GRANULOMETRY SPECIFICATION

PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM
Retained in 16 mesh	%	0	1
Retained in 20 mesh	%	0	3
Retained in 25 mesh	%	1	7
Retained in 30 mesh	%	5	20
Retained in 40 mesh	%	25	40
Retained in mesh 50	%	30	50
Bottom crossing mesh 50	%	5	25

4. SENSORY CHARACTERISTICS

PARAMETER	SPECIFICATION
Color	Yellow or white corn grits, characteristic of corn. No purple corn or any other variety is allowed.
Odor	Characteristic of corn, free of foreign odors.
Flavor	Characteristic of corn
Appearance	Fresh, unblemished, uncolored, absence of heat damaged kernels, absence of fungus, absence of fungal decay, absence of live or dead insects, absence of kernels of different color.

5. MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	UNIT OF MEASURE	SPECIFICATION
Escherichia coli	-	Negative
Salmonella	-	Negative
Shigella	-	Negative
Aerobic mesophiles	CFU/g	<100000
Fungi	CFU/g	<1000
Yeasts	CFU/g	<1000
Coliforms	CFU/g	<100

6. FOOD SAFETY STANDARDS*			
PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM
HEAVY METALS			
Lead (Pb)	mg/kg	-	0,05
Cadmium (Cd)	mg/kg	-	0,05
PESTICIDES			
Pesticide residues	mg/kg	Meet the requirements for maximum residue levels (MRL's) for corn based on compliance with Codex Alimentarius.	
MYCOTOXINS			
Vomitoxin (deoxynivalenol, DON)	µg/kg	-	2000
Fumonisin (FB1, FB2)	µg/kg	-	4000
Aflatoxins (B1, B2, G1, G2)	µg/kg	-	10
Ochratoxin A	µg/kg	-	5
Zearalenone	µg/kg	-	350

*Performed every six months

<p>7. EXPECTED SHELF LIFE AND STORAGE CONDITIONS</p>	<p>The product should be stored in a clean and cool place, free from animals or pests.</p> <p>Under the storage conditions described above, the minimum shelf life of the product is 2 months, both in bags and in bulk.</p>
<p>8. PRODUCT LABELING FOR TRACEABILITY</p>	<p>The information contained on the product label shall ensure traceability of the product.</p> <p>The labeling of this product is yet to be defined, but will consider information such as: lot, production and expiration date, net content and composition.</p>
<p>9. PACKAGING, PACKING, AND DISTRIBUTION METHOD</p>	<p>Presentations: In bulk or in 25 or 50 kg bag.</p> <p>The packaging and packing of the product, whether in bags or in bulk presentation, should be in line with industrial safety considerations and good manufacturing practices. The method of transportation and distribution should ensure the integrity and safety of the product.</p> <p>The packaging and method of distribution of this product are still to be defined.</p>



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10. HISTORY OF CHANGES

VERSION NUMBER	CHANGE DETAILS	AUTHOR	DATE
1	Initial creation	Margarita Damazo	07/03/2024
Prepared by: Margarita Damazo	Reviewed by: Julio Araque	Approval Date: 07/03/2024	Last review date: 07/03/2024

