## millfoods.

Code: MFS-ESP-CAL-01

Version: 01

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## TECHNICAL SPECIFICATION CEREAL GRITS

	1. PRODUCT D	ESCRIPTION				
Technical name:	Cereal Grits					
Trade name:	-					
Composition:	100% white or yellow corn					
Classification:	Raw material for human consumption					
Recommended use for the product	For use in food products. Its use is recommended as a raw material in cereal manufacturing processes.					
2. PHYSICAL AND CHEMICAL CHARACTERISTICS						
PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM			
Moisture	%	-	14,5			
Fat	%	-	1,0			
Foreign Material	%	-	1,0			
3. GRANULOMETRY SPECIFICATION						
PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM			
Retained in 3 - 1/2 " mesh	%	0	2			
Retained in mesh 4	%	20	50			
Retained in mesh 5	%	50	80			
Retained in mesh 6	%	0	6			
Bottom going through mesh 6	%	0	1			
	4. SENSORY CHA	RACTERISTICS				
PARAMETER	METER SPECIFICATION					
Odor	Must be the characteristic, clean, sweet smell of freshly processed grits, free of fungal, musty, fumigant and other foreign odors.					
Color	Characteristic of corn (white or yellow)					
Flavor	Characteristic of corn	Characteristic of corn				
	5. MICROBIOLOGICA	L SPECIFICATIONS				
PARAMETER	UNIT OF MEASURE	SPECIF	CATION			
Escherichia coli	-	Negative				
Salmonella	-	Negative				
Aerobic mesophiles	CFU/g	<100000				
Fungi	CFU/g	<2500				
Coliforms	CFU/g	<100				



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6. FOOD SAFETY STANDARDS*					
PARAMETER	UNIT OF MEASURE	MINIMUM	MAXIMUM		
HEAVY METALS					
Lead (Pb)	mg/kg		<0.5		
Cadmium (Cd)	mg/kg		<0.1		
MYCOTOXINS					
Aflatoxins	µg/kg		<20		

<sup>\*</sup>Performed every six months

7. EXPECTED
SHELF LIFE
AND STORAGE
CONDITIONS

Being a dry product, it maintains its characteristics as long as it is stored in its original closed packaging, in a cool and dry place, free from moisture, dust, insects, rodents, and strange odors. The shelf life of this product is yet to be determined.

## 8. PRODUCT LABELING FOR TRACEABILITY

The information on the product label must ensure its traceability.

The labeling of this product is yet to be determined, but will include information such as: batch, production and expiration dates, net content, and composition.

## 9. PACKAGING, PACKING, AND DISTRIBUTION METHOD

Presentations: Bulk or in 25 or 50 kg bags.

The packaging and packing of the product, whether in bags or in bulk presentation, must align with industrial safety considerations and good manufacturing practices. The transportation and distribution method must ensure the integrity and safety of the product.

The packaging, packing, and distribution method of this product are yet to be determined.



10. HISTORY OF CHANGES					
VERSION NUMBER	CHANGE DETAILS	AUTHOR	DATE		
1	Initial creation	Betzabeth Ramírez	07/03/2024		
Prepared by: Margarita Damazo	Reviewed by: Julio Araque	<b>Approval Date:</b> 07/03/2024	<b>Last review date:</b> 07/03/2024		