

Corn Flour

Description

Product obtained from the grinding process of the corn with a high technology process. The granulometrical precisions and the research of absolute quality are characterizing this product.

Presentation

- Industrial Packaging in polypropylene bag of 25 kg.
- Commercial packaging in polypropylene bags of 1/2 or 1 kg.

Physicochemical Characteristics

| | |
|----------|---------------------|
| Lipids | 2, 2% maximum |
| Starch | 81% |
| Fibers | 0, 52% |
| Ashes | 0, 43 % (550600' C) |
| Protein | 5 / 6 Max: (Nx 5.7) |
| Moisture | 12% Max. |

Microbiologicals Characteristics

| | |
|------------------------|---------------------------------|
| Total aerobic (UFC/G): | 9000 |
| Staphylococcus | Free |
| Aflatoxin | Absence of B1, B2, G1 and G2... |
| Salmonella | Free |
| Escherichia Coli | Free |

Granulometrie

| Microns | % retained |
|---------------|------------|
| 600 | 2 Max |
| 420 | 27 |
| 297 | 47 |
| 250 | 20 |
| Less than 250 | 5 Max |



Fonction and Application

This corn's flour is used as aliment for the human feeding and is appreciated for its thin and homogenous structure. For this reason, this is a fast cooking flour, ready within a minute.

The cooked product is obtained by pouring the flour in warm water and waiting for the blend to have a « creamy » consistence.

Natural product, it preserves all the nutritional values of the corn. It is a high quality product, free of foreign and impure substances. It is highly recommended for childish aliments.

Corn's Flour with Vitamins

Description

Product derived from the corn, obtained by the use of the latest technology which exalt the physicochemical characteristics of the starch, and an addition of minerals and vitamins.

Presentation

Industrial Packaging in polypropylene bags of 25 kg.

Physicochemical Characteristics

| | |
|-------------------|---|
| Lipids | 2, 8% maximum |
| Starch | 80% |
| Fibers | 0, 51 |
| Ashes | 0,43% (550600'C) |
| Protein (Nx 5.7): | 5/6 Maximum |
| Vitamins added: | A, B1, B2, E, Icacina, folic acid, dry iron sulfate, monohydrated zinc sulfate. |

Microbiological Characteristics

| | |
|-----------------------|----------------|
| Total aerobic (UFC/G) | 9000 |
| Staphylococcus | Free |
| Aflatoxin Total | 20 ppb Maximum |
| Salmonella | Free |
| Escherichia Coli | Free. |

Granulometrie

| | |
|---------------|------------|
| Microns | % retained |
| 420 | 10 |
| 297 | 30 |
| Less than 297 | 60 |



Special Characteristics

This flour is highly recommended for the persons with coeliac illnesses. Indeed its proteins do not contain gluten. Its content is low of lipids, which make it special. Moreover, the addition of minerals and vitamins makes it an important nutritional supplement.

Fontion and Application

In addition, this product is necessary for the elaboration of numerous pastries. It is daily used in the Carabaian to make typical dishes, bread rolls or tortillas.

In Africa and Brazil, it is used to cook the traditional « Creamy Fuba », as well as other type of dishes.