



SIZWE FOODS (PTY) LTD

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Approved by: Managing Director
W Cronje

PRODUCT SPECIFICATION

SL500	PRODUCT NAME																		
SL500 is a heat treated, white maize meal which is milled from selected, cleaned and partially de-germinated maize meal to produce a white non-dusty flour of extra fine particle size. SL500 is generally odourless, with a bland cooked taste, free of any raw or bitter aftertastes.	DESCRIPTION																		
Our products meet the specification and standards laid down by regulation of the Agricultural Product Standards Act, Trade and Metrology Act and Foodstuffs, Disinfectant and Cosmetic Act of South Africa, Regulation governing the maximum pesticides residue R119, Regulation governing maximum of metal in food R588, R692 Regulation governing microbiological standards, Regulations Relating to the Labelling and Advertising of Foodstuffs R146.	PURITY AND LEGAL STATUS																		
SL 500 is a natural product, rich in carbohydrates. The product contains natural binding properties and is an excellent cereal binder for the food industry. Raw Material: 100% White maize from plant origin.	INGREDIENTS/ COMPOSITION																		
100% White maize from South Africa, subjected to Maize regulation and control of prohibited substances of South Africa	COUNTRY OF ORIGIN AND MANUFACTURING																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">Moisture</td> <td style="text-align: center;">8 - 13%</td> </tr> <tr> <td>Protein(n x 6.25)</td> <td style="text-align: center;">6 - 12%</td> </tr> <tr> <td>Fat</td> <td style="text-align: center;">0,5 - 3%</td> </tr> <tr> <td>>710 Micron</td> <td style="text-align: center;">0-1%</td> </tr> <tr> <td>>600 Micron</td> <td style="text-align: center;">3-10%</td> </tr> <tr> <td>>425 Micron</td> <td style="text-align: center;">10-20%</td> </tr> <tr> <td>>300 Micron</td> <td style="text-align: center;">10-20%</td> </tr> <tr> <td>Pan</td> <td style="text-align: center;">55-75%</td> </tr> <tr> <td>Particle Size</td> <td style="text-align: center;">98% through 500µm sieve</td> </tr> </table>	Moisture	8 - 13%	Protein(n x 6.25)	6 - 12%	Fat	0,5 - 3%	>710 Micron	0-1%	>600 Micron	3-10%	>425 Micron	10-20%	>300 Micron	10-20%	Pan	55-75%	Particle Size	98% through 500µm sieve	TYPICAL ANALYSIS
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Heavy Metal	As per Regulation governing the maximum levels of heavy metal in foodstuffs																		
Pesticides Residue	As per Regulation governing the maximum levels of pesticides residue in foodstuffs																		
Aflatoxins	<0.49																		
Yeasts and Moulds	<1000/g																		
Salmonella	Negative in 25g																		
E.coli	Not detected																		
SL500 is used in infant feeding, protein drinks, meat industry and flavour ingredients industry for economical energy, binding and spice carriers. Use at 9%-10% wheat flour basis in baked goods. Can be included in meat applications at a ration of 10-15% as a binder. SL500 is finely milled for quick and easy dispersion. It improves product yield as more water can be added due to high water holding capacity. Inexpensive extender for starch related food goods. SL500 creates a smooth mouth feel with excellent palatability properties. The pre-cooking process results in a product with a bland flavour.	GENERAL APPLICATIONS & ADVANTAGES																		
25kg Woven polypropylene laminated bags. (stitched with cotton thread) Identification code: Ticket number: Manufacturing and best before date. No vulnerability groups identified. Allergens: None GMO: Contains Genetically Modified Organisms.	PACKAGING & LABELLING																		
Manufacturing Date + 6 months when stored under cool (less than 25°C), dry, ventilated and infestation-free conditions and 6-9 Months when using Modified Atmosphere Packaging.	STORAGE / SHELF LIFE																		
Distributed by road on closed trucks or collected by customers	DISTRIBUTION																		
Kosher & Halaal certified. Food Safety Certification: FSSC 22000	CERTIFICATION																		
Manufacturers can use product as per application. No Sensitive groups identified. Misuse or abuse if product is not used and stored as per product specification.	INTENDED USE AND POSSIBLE MISUSE/ABUSE																		
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements) <ul style="list-style-type: none"> ● Mislabelling ● Grey Market (including diversion, parallel trade, etc.), theft ● Smuggling ● Concealment ● Dilution ● Counterfeiting 	FOOD FRAUD																		
If product is open or damaged in transit or product is not used as set out in the specification. Do not use branded packaging for own use. Do not use product as a NON-GMO product.	POSSIBLE ABUSE & FRAUD																		
We warrant that all raw materials and products are intended for human consumption. Goods supplied will meet the requirements of the South African Law, Acts, Standards and Regulations.	WARRANTY																		

*IF ANY FURTHER INFORMATION IS REQUIRED PLEASE CONTACT THE TECHNICAL DEPARTMENT OF SIZWE FOODS
YOUR PARTNER IN THE FOOD BUSINESS*