



## SIZWE FOODS (PTY) LTD

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Approved by: Managing Director  
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### PRODUCT SPECIFICATION

<b>MM600</b>	<b>PRODUCT NAME</b>																		
MM600 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. MM600 is generally odourless, with a bland cooked taste, free of any raw or bitter aftertaste.	<b>DESCRIPTION</b>																		
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, 522, R692 Regulation governing microbiological standards, Regulations Relating to the Labelling and Advertising of Foodstuffs R146.	<b>PURITY AND LEGAL STATUS</b>																		
MM600 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.	<b>INGREDIENTS/ COMPOSITION</b>																		
100% White maize from South Africa, subjected to Maize regulation and control of prohibited substances of South Africa	<b>COUNTRY OF ORIGIN AND MANUFACTURING</b>																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">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>&gt;710 Micron</td> <td style="text-align: center;">0 - 3%</td> </tr> <tr> <td>&gt;600 Micron</td> <td style="text-align: center;">8 - 15%</td> </tr> <tr> <td>&gt;425 Micron</td> <td style="text-align: center;">15 - 25%</td> </tr> <tr> <td>&gt;300 Micron</td> <td style="text-align: center;">10 - 25%</td> </tr> <tr> <td>Pan</td> <td style="text-align: center;">40 - 50%</td> </tr> <tr> <td>Particle Size</td> <td style="text-align: center;">98% through 600µm sieve</td> </tr> </table>	Moisture	8 - 13%	Protein(n x 6.25)	6 - 12%	Fat	0,5 - 3%	>710 Micron	0 - 3%	>600 Micron	8 - 15%	>425 Micron	15 - 25%	>300 Micron	10 - 25%	Pan	40 - 50%	Particle Size	98% through 600µm sieve	<b>TYPICAL ANALYSIS</b>
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Particle Size	98% through 600µm sieve																		
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																		
MM600 is used as the preferred grain product in school feeding, health products, cereals, protein drinks, meat (binding) and baking industry for additional water absorption. Use at 2%-3% wheat flour basis in baked goods. Increase water addition as required in dough. MM600 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.	<b>GENERAL APPLICATIONS &amp; ADVANTAGES</b>																		
25kg Woven polypropylene laminated bags. (stitched with cotton thread)	<b>PACKAGING &amp; LABELLING</b>																		
Identification code: Ticket number: Manufacturing and best before date.																			
No vulnerability groups identified.																			
Allergens: None																			
GMO: Contains Genetically Modified Organisms.	<b>STORAGE / SHELF LIFE</b>																		
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.																			
Distributed by road on closed trucks or collected by customers	<b>DISTRIBUTION</b>																		
Kosher & Halaal certified. Food Safety Certification: FSSC 22000	<b>CERTIFICATION</b>																		
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.	<b>INTENDED USE AND POSSIBLE MISUSE/ABUSE</b>																		
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements) <ul style="list-style-type: none"> <li>● Mislabelling</li> <li>● Grey Market (including diversion, parallel trade, etc.), theft</li> <li>● Smuggling</li> <li>● Concealment</li> <li>● Dilution</li> <li>● Counterfeiting</li> </ul>	<b>FOOD FRAUD</b>																		
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.	<b>POSSIBLE ABUSE &amp; FRAUD</b>																		
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.	<b>WARRANTY</b>																		

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