



SIZWE FOODS (PTY) LTD

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Approved by: Managing Director
W Cronje

PRODUCT SPECIFICATION

MM600 - NON GMO

MM600 Non-GM is a heat treated, Non-GM 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 Non-GM is generally odourless, with a bland cooked taste, free of any raw or bitter aftertaste.

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.

MM600 Non-GM 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% Non-GM White maize from plant origin.

100% Non-GM White maize from South Africa, subjected to Maize regulation and control of prohibited substances of South Africa

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

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 Non-GM 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 Non-GM 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.

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 less than 1% Genetically Modified Organisms.

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

Kosher & Halaal certified. Food Safety Certification: FSSC 22000

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.

Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)

- Mislabelling
- Grey Market (including diversion, parallel trade, etc.), theft
- Smuggling
- Concealment
- Dilution
- Counterfeiting

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.

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.

PRODUCT NAME

DESCRIPTION

PURITY AND LEGAL STATUS

INGREDIENTS/ COMPOSITION

COUNTRY OF ORIGIN AND MANUFACTURING

TYPICAL ANALYSIS

GENERAL APPLICATIONS & ADVANTAGES

PACKAGING & LABELLING

STORAGE / SHELF LIFE

DISTRIBUTION

CERTIFICATION

INTENDED USE AND POSSIBLE MISUSE/ABUSE

FOOD FRAUD

POSSIBLE ABUSE & FRAUD

WARRANTY

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