
	SIZWE FOODS (PTY) LTD	
	Steyns Industrial Part, Cnr. Helen & Van Riebeeck street, Hermanstad, Pretoria. P O Box 16035, Pretoria North, 0116.	
	Tel: 012 940 8665	Fax: 012 940 8667 E-mail: Info@impiloproducts.co.za
	Document number: SPEC G006	Date: November 2021
		Approved by: Managing Director W Cronje 
PRODUCT SPECIFICATION		
AM600	PRODUCT NAME	
AM600 is a white free flowing (no lumps), meal with no large bran or maize particles. White maize cooked under high pressure and temperature to produce an off-white pre-gelatinized powder of extra fine particle size suitable for both the food and processing industries. Bland taste with no foreign flavours.	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	
AM600 is a natural product, rich in starch and with the ability o absorb hot or cold water at a 1:4 ratio with a minimum energy input. Raw Material: 100% White maize from plant origin, subjected to Maize regulation and control of prohibited substances of South Africa. Country of Origin: South Africa.	INGREDIENTS/ COMPOSITION	
South Africa	COUNTRY OF ORIGIN AND MANUFACTURING	
Moisture	8 - 13%	TYPICAL ANALYSIS
Protein(n x 6.25)	6 - 12%	
Fat	0,5 - 3%	
>710 Micron	0,0 - 3,0%	
>600 Micron	10 - 20%	
>425 Micron	20 - 30%	
>300 Micron	10 - 20%	
Pan	30 - 45%	
Particle size	98% through 600µm sieve	
Heavy Metal	As per Regulation relating maximum levels of heavy metal	
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	
AM600 is suitable for food catering an processing industries. Can be used as a thickener, emulsion stabilizer, ingredient and/or flavour carrier, binder, texturiser, reduce cooking and baking losses, Pure starch (pre-gelatinised) replacer (reduce formulation costs!) Instant or ready-to-eat porridge, puddings, custard, gravies, soups, sauces, etc. AM600 is coarsely milled for quick and easy dispersion. It improves product yield as more water can be added due to high water holding capacity. Inexpensive extender or filler. Can reduce overall cost of suitable formulation or recipe. Confectionery - Improves batter viscosity and loaf volume, Controls spread and thickness, Improves sensory qualities, coating etc. Meat industry, especially reformed or re-structured meat products - Binds water and reduces meat purge. Increases the water activity of the final product (improve shelf life). Product categories include: Braai and pork sausage as well as meat chicken and fish patties, etc. Dry or premix industries (extender, carrier and/or a source of alternative pre-gelatinised starch). Stable starch source in canned or retorted products. Non food applications include: pet feeds, glue, adhesives & charcoal briquettes. Use at 10 - 30% wheat flour basis in baked goods. Increase water addition as required by the dough. Three (3) to six (6) % in meat formulations, such as hamburger patties or sausages.	GENERAL APPLICATIONS & ADVANTAGES	
25kg woven polypropylene bags. (stitched with cotton thread) Allergens: None No vulnerability groups identified. 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) ● 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 FUTHER INFORMATION IS REQUIRED PLEASE CONTACT THE TECHNICAL DEPARTMENT OF SIZWE FOODS		
YOUR PARTNER IN THE FOOD BUSINESS		