



SIZWE FOODS (PTY) LTD

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PRODUCT SPECIFICATION

MM425		PRODUCT NAME
MM425 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. MM425 is generally odourless, with a bland cooked taste, free of any raw or bitter aftertaste.		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
MM425 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
South Africa		COUNTRY OF ORIGIN AND MANUFACTURING
Moisture	8 - 13%	TYPICAL ANALYSIS
Protein(n x 6.25)	6 - 12%	
Fat	0,1 - 3%	
>710 Micron	0 - 0%	
>600 Micron	0 - 5%	
>425 Micron	3 - 13%	
>300 Micron	10 - 25%	
Pan	60 - 75%	
Hectolitre Mass	460g	
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	
MM425 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. MM425 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. No vulnerability users identified.		GENERAL APPLICATIONS & ADVANTAGES
25kg woven polypropylene bags. (stitched with cotton thread)		PACKAGING & LABELLING
Identification Code: Ticket number with manufacturing and best before date. Allergens: None No vulnerability groups identified. GMO: Contains 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.		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