



SIZWE FOODS (PTY) LTD

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Document number: SPEC G009

Date: November 2021

Approved by: Managing Director
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PRODUCT SPECIFICATION

AM425 NON-GMO

AM425 Non GMO is a white free flowing (no lumps), meal with no large bran or maize particles. Non GMO 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.

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.

AM425 Non GMO 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% Non-GM white maize from plant origin, subjected to Maize regulation and control of prohibited substances of South Africa. Country of Origin: South Africa.

South Africa

Moisture	8 - 13%
Protein(n x 6.25)	6 - 12%
Fat	0,1 - 3%
>710 Micron	0 - 0,3%
>600 Micron	0 - 1%
>425 Micron	3 - 10%
>300 Micron	15 - 30%
Pan	65 - 85%
Particle size	95% through 425µm 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

AM425 Non GM 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. 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. AM425 Non GM 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. No Vulnerability groups identified.

25kg woven polypropylene bags. (stitched with cotton thread)

Identification Code: Ticket number with manufacturing and best before date.

Allergens: None

No vulnerability groups identified.

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*