

CORN FLOUR (FUBÁ)

NCM: 1102.20.00

ABOUT THE PRODUCT

Flour obtained from degerminated corn (GMO - Zea mays. 100%) which was ground with fine granulometry. Most common trade names: corn flour, fine corn flour, cornmeal, fine cornmeal.

PURPOSES OF USE

- Raw material for the food industry;
- Mainly used for baking and cooking.

GENE DONOR SPECIES

Bacillus thuringiensis, Streptomyces viridochromogenes, Agrobacterium tumefaciens.

MICROSCOPIC CHARACTERISTICS

Within the limits established by the Resolution RDC No. 14 of March 28, 2014.

GENERAL CHARACTERISTICS

Description	Evaluation
Appearance	Fine, loose granules
Odor	Typical cornmeal, without any strange odor
Taste	Typical cornmeal, with no sour, moldy or strange taste
Color	Yellow
Texture	Typical cornmeal

Parameter	Level	Parameter	Level
Moisture	Max. 13,0%	Iron	Min. 4,0 mg/100g
Oil	Min. 2,50%	Folic acid	Min. 140 µg/100g
Starch	Max. 60,0%	Specific weight	600-650 g/Lt
Protein	Max. 10,0%	Screens (ABNT/MM)	Retention
Mineral	Max. 1,0%	35 (0,500)	Max. 1,0%
Acidity (ml NaOH 1N/100g)	Max. 3,0%	60 (0,250)	Min. 20%
Mycotoxins	Level	80 (0,180)	Max. 40%
Aflatoxins (AFB1, AFB2, AFG1, AFG2)	Max. 1,5%	Bottom	Max. 40%
Deoxynivalenol (DON)	Max. 750 µg/Kg	Microorganisms	Level
Ochratoxin A (OTA)	Max. 10 µg/Kg	Coliforms at 45°C (NMP/g)	Max. 10 ²
Zearalenone (ZEA)	Max. 150 µg/Kg	Salmonella sp (em 25g)	Absence
Fumonisin (B1 + B2)	Max. 1500 µg/Kg	Bacillus cereus (UFC/g)	Max. 3 x10 ³
Metals	Level		
Arsenic (As)	<0,3ppm		
Cadmium (Cd)	<0,1ppm		
Lead (Pb)	<0,2ppm		

*According to RDC nº 14 of March 28, 2014.

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NUTRITIONAL INFORMATION (portion of 50g)

Item	Amount per serving			%DV(*)
Energy value	176	kcal	739 kJ	9%
Carbohydrates	39 g			13%
Dietary fiber	2,0 g			6%
Total sugars	6,0 g			2%
Proteins	3,6 g			4,8%
Total Fats	1,0 g			1,8%
Saturated fats	0 g			0%
Trans fats	0 g			-
Dietary fiber	2,3 g			9,2%
Iron	2,1 g			15%
Sodium	0 mg			0%
Folic acid (vitamin B9)	75 mcg			19%

*Daily reference values based on a 2,000 kcal or 8,400 kJ diet.

PACKAGING AND SUPPLY

- Packed in polypropylene bags;
- Packed in polyethylene tote bags.

STORAGE

In a clean, dry and airy place, on pallets.

TRANSPORTATION

According to packaging specifications.

EXPIRATION

180 days from the manufacturing date.

PRODUCT REGISTRATION

Product exempt from registration, according to Anvisa Resolution No. 23 - (03/15/2000).
Product exempt from registration, according to MAPA Normative Instruction No. 51 - (08/03/2020).



SUBMIT A BUDGET REQUEST

- ✉ contato@bomm.com.br
- 🌐 www.bomm.com.br
- ☎ (44) 3649 1240
- 📍 Rua Dom Pedro I, n. 1190, Escritório, Centro
CEP 85950-000, Palotina, Paraná