

## MAIZE MEAL

Information, Characteristics, and Packaging

### Brazilian Maize Meal (GMO) | NCM 1102.20.00

#### 1. Product Identification

- **Commercial names:** Corn/Maize Flour; Fine Corn/Maize Flour; Corn/Maize Meal
- **Form:** Fine Meal / Flour
- **Classification:** Export Grade

#### 2. General Description

- **Origin and provenance:** Plant-based origin, Brazil
- **Applications:** Raw material for industries in production, baking, colorants, cooking, packaging, and others.
- **About:** Obtained from degerminated and milled corn with specific granulometry.
- **Composition:** Corn (*Zea mays* spp.) 100%.
- **Gene donor species:** *Bacillus thuringiensis*, *Streptomyces viridochromogenes*, *Agrobacterium tumefaciens*.

#### 3. Physicochemical Properties and Organoleptic Characteristics

- **Moisture (% max.):** 13.00
- **Ash (% max.):** 2.50
- **Starch (% min.):** 70.00
- **Protein (% min.):** 10.00
- **Mineral matter (% max.):** 1.00
- **Acidity (ml NaOH 1N/100g, % max.):** Max. 4.0 mg/100g – 9.0 mg/100g
- **Iron:** Min. 140 µg/100g; Max. 220 µg/100g
- **Folic acid:** Min. 140 µg/100g; Max. 200 µg/100g
- **Bulk density:** 600 – 650 g/L
- **Color:** Yellow
- **Odor and taste:** Characteristic
- **Appearance:** Fine and loose granules

#### 4. Microscopic and Microbiological Characteristics, Mycotoxins, Inorganic Contaminants, Granulometry, and Allergens

- **Dead mites:** Max. 5%
- **Sand or acid-insoluble ash:** Max. 1.5%
- **Escherichia coli/g:** Max. 10
- **Salmonella/25 g:** Absence
- **Bacillus cereus (CFU/g):** Max. 10<sup>2</sup>
- **Aflatoxins (B1 + B2 + G1 + G2):** Max. 20 µg/kg
- **Ochratoxin A:** Max. 20 µg/kg
- **Fumonisin (B1 + B2):** Max. 1500 µg/kg
- **Zearalenone:** Max. 100 µg/kg
- **Deoxynivalenol (DON):** Max. 1000 µg/kg
- **Arsenic:** <0.3 ppm
- **Lead:** <0.2 ppm
- **Cadmium:** <0.1 ppm
- **Sieves (ABNT/mm) & Retention (%):** 18 (1.00) | Max. 15.0
- **Sieves (ABNT/mm) & Retention (%):** 40 (0.425) | Max. 70.0
- **Bottom:** Min. 70.0%
- **Allergens:** None

#### 5. Storage, Shelf Life and Transportation

- **Storage:** Store on pallets, in a clean, dry, ventilated place at room temperature, protected from sun, pests, odors, and chemicals; keep packaging sealed. Max Stacking: 25kg bags (8 × 7).
- **Shelf life:** 12 months from manufacture (25kg bags).
- **Transportation:** Transport in a clean vehicle, protected from heat, moisture, and contamination.

#### 6. Certifications, Registration and References

- **Certifications:** Origin (CO); Quality (QC); Weight (Weight Cert.); and Cargo Inspection (CIC).
- Product exempt from registration (ANVISA Resolution 23/2000).
- MAPA Normative Instruction 51/2020.
- **References:** Cereal and flour products (RDC 263/2005); Microbiological analyses (RDC 724/2022, IN 161/2022); Macro/microscopic analyses (RDC 623/2022); Food contaminants (RDC 722/2022, IN 160/2022); Iron and folic acid enrichment (RDC 150/2017).



#### Packaging/Shipping Options

##### a) FIBC with Bottom Discharge



##### b) PP Woven Sacks



**Note:** Packaging options, including FIBC with Bottom Discharge valve (500–1,000 kg), and PP Woven Sacks (25–50 kg), fully comply with international quality and safety standards. All formats are selected based on specific client needs and destination market regulations, ensuring product integrity during global transport. Any non-compliant packaging must be formally discussed and agreed upon separately to ensure logistical compliance. Illustrative images.

**Important:** If the information provided about this product is not sufficient for your evaluation, please do not hesitate to contact us for additional data at [exec@bomm.com.br](mailto:exec@bomm.com.br)