

PREGELATINIZED CORN FLOUR

NCM: 11022000



ABOUT THE PRODUCT

High quality and versatile, the pregelatinized corn flour (*Zea mays*.) has numerous applications. With high absorption power, solubility and allowing cold emulsification, speeding up the manufacturing process, this solution reduces costs, replacing modified corn starch with greater cost-effectiveness.

PURPOSES OF USE

Raw material for the food industry in the production of pasta, instant products, sauces, condiments, bakery, culinary, gluten free, animal nutrition, ore flotation, iron smelting, mold sand preparation, limestone, and others.

TRADE NAMES

- ▶ Pregelatinized corn;
- ▶ Pregelatinized corn flour;
- ▶ Gelatize;
- ▶ Gelatinizer;
- ▶ Thickener;
- ▶ Binder.

CHARACTERISTICS

Moisture and Volatiles:	Max. 10,00%
Trans Fat:	Max. 1,00%
Saturated Fat:	Max. 1,00%
Acidity (ml NaOH 1N/100g):	Max. 1,00%
Starch:	Min. 75,00%
Protein:	Min. 6,50%
Fixed Mineral Residue:	Max. 1,00%
Total Crude Fiber:	Min. 0,75%
Dietary Fiber:	Min. 8,00%
Water Absorption Index:	Min. 5,00%
Water Solubility Index:	Max. 25,0%
Density:	Min. 500g/L

STORAGE

180 days from the date of manufacture, in the original unbroken package, in a clean, dry and cool place (preferably at a temperature of 25°C or less).

SUPPLY

- a) Bulk; b) Polypropylene big bags;
c) Polypropylene bulkliners.

MICROBIOLOGICAL CHARACTERISTICS

Bacillus cereus (UFC/g):	Max. 3×10^3
Salmonella (in 25g):	Absence
Coliforms at 45° C/g (MPN/g):	Max. 10^2

ORGANOLEPTIC CHARACTERISTICS

Color:	yellow
Odor:	characteristic of corn
Taste:	characteristic of corn
Aspect:	fine granules

GRANULOMETRY

Sieves (ABNT):	Retention
20 (0,850 mm):	Max. 2,00%
40 (0,425 mm):	Max. 25,0%
100 (0,150 mm):	10,0 – 45,0%
Bottom:	Min. 40,0%

TRANSPORTATION

In bulk or according to packaging specifications.



SEND YOUR QUOTE REQUEST

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