

PRE-COOKED MAIZE MEAL

Information, Characteristics, and Packaging

Brazilian Pre-Cooked Maize Meal | NCM 1102.20.00

1. Product Identification

- **Commercial names:** Pre-Cooked Corn/Maize Flour/M Meal; Instant 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 the production of cereals, pasta, bakery products, colorants, sauces, seasonings, cooking, and others.
- **About:** Obtained from the grinding of degerminated corn, classified, pre-cooked, and ground to a specific particle size.
- **Composition:** Corn (*Zea mays* spp.), iron, and folic acid.
- **Gene donor species:** *Bacillus thuringiensis*, *Streptomyces viridochromogenes*, *Agrobacterium tumefaciens*.

3. Physicochemical Properties and Organoleptic Characteristics

- **Moisture (% max.):** 13.0
- **Ash (% max.):** 1.5
- **Starch (% min.):** 60.0
- **Protein (% min.):** 1.0
- **Mineral matter (% max.):** 1.0
- **Acidity (ml NaOH 1N/100g, % max.):** 3.0
- **Water absorption index (% min.):** 290
- **Color:** Yellow
- **Odor and taste:** Characteristic
- **Appearance:** Fine granules

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

- **Insect fragments:** Max. 50 in 50 g
- **Dead mites:** Max. 10/g
- **Sand or acid-insoluble ash:** Max. 1.5%
- **Escherichia coli/g:** Max. 10
- **Salmonella/25 g:** Absence
- **Presumptive Bacillus cereus/g:** Max. 100
- **Aflatoxins (B1 + B2 + G1 + G2):** Max. 20 µg/kg
- **Aflatoxin B1:** Max. 10 µg/kg
- **Fumonisin (B1 + B2):** Max. 2000 µg/kg
- **Zearalenone:** Max. 400 µg/kg
- **Deoxynivalenol (DON):** Max. 1000 µg/kg
- **Total arsenic:** Max. 0.30 mg/kg
- **Lead:** Max. 0.20 mg/kg
- **Mercury:** Max. 0.10 mg/kg
- **Sieves (ABNT/mm) & Retention (%):** 1.18 | Max. 10.0
- **Sieves (ABNT/mm) & Retention (%):** 0.42 | Min. 70.0
- **Sieves (ABNT/mm) & Retention (%):** Bottom | Min. 7.0
- **Allergens:** May contain soy

5. Storage and Transportation

- **Storage:** Store on pallets in a dry, ventilated place, protected from weather, sunlight, in the original sealed packaging, stacking limited to 8x7 bags (25kg) or 2 big bags.
- **Shelf life:** 180 days from the date of manufacture.
- **Transportation:** Transport in a clean, suitable 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).
- **References:** Technical regulations for cereals and derivatives (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, IN 351/2025).



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