



## Makendi Corn Flour

**DESCRIPTION:** Fine powder of light brown color, obtained by milling corn cob.

**PACKING:** 25 kg pp bags. 22MT=1x20”FCL.

**SHELF LIFE:** 12 months. The transport of the product must prevent contamination or deterioration of the product or the packaging. Therefore it must be carried out in clean, dry, insect-free vehicles, larvae, materials foreign to the product and / or merchandise that may lead to contamination of the product. The product should be stored at room temperature, in a clean, dry and insect-free location or any foreign material to the product.

### SPECIFICATIONS:

Physical and Chemical Characteristics	
Type	Gluten-Free Flour
Moisture	max 10%
Processing type	Milling of corn cob
Odor	Characteristic to corn
Fineness (%)	0.001
Grade	1-grade
Color	Light brown
Additives	Non GMO

**APPLICATIONS:** Manufacture of cookies, partial substitution of wheat flour in cake recipes, biscuits and pasta in general, enrichment of food products, filtering agent in pharmaceutical industries, support for the immobilization of enzymes, source of fiber in the incorporation of rations, pasta.