Catalog Wheat and Corn Flour
Soft Wheat Flour
Special Confectionary

POSSIBILITY OF PRIVATE BRAND

<table>
<thead>
<tr>
<th>Wheat Flour specification - Premium</th>
<th>Wheat Flour specification - All Purpose</th>
<th>Wheat Flour specification - Economy</th>
<th>Wheat Flour specification - Atta</th>
<th>Wheat Flour specification - Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whiteness</td>
<td>Whiteness</td>
<td>Whiteness</td>
<td>Whiteness</td>
<td>Whiteness</td>
</tr>
<tr>
<td>60-62</td>
<td>60-54</td>
<td>40-45</td>
<td>67-69</td>
<td>28-32</td>
</tr>
<tr>
<td>Gluten</td>
<td>Gluten</td>
<td>Gluten</td>
<td>Gluten</td>
<td>26-28</td>
</tr>
<tr>
<td>27-29</td>
<td>27-29</td>
<td>27-29</td>
<td>27-29</td>
<td>26-28</td>
</tr>
<tr>
<td>Ash content</td>
<td>Ash content</td>
<td>Ash content</td>
<td>Ash content</td>
<td>Ash content</td>
</tr>
<tr>
<td>0.50% - 0.55%</td>
<td>0.60% - 0.65%</td>
<td>0.70% - 0.75%</td>
<td>0.60% - 0.65%</td>
<td>1.25% - 1.40%</td>
</tr>
<tr>
<td>Humidity</td>
<td>Humidity</td>
<td>Humidity</td>
<td>Humidity</td>
<td>Humidity</td>
</tr>
<tr>
<td>14.5% max</td>
<td>14.5% max</td>
<td>14.5% max</td>
<td>14.5% max</td>
<td>14.5% max</td>
</tr>
</tbody>
</table>
Soft Wheat Flour
Special Confectionary Specifications

DESCRIPTION AND SPECIFICATIONS
CERTIFICATE QUALITY WHEAT FLOUR
Industry standard of Ukraine-48.004-99

Origin: Ukraine
Smell: Inherent to wheat flour, without foreign smells, not musty
Microbiological indexes: according to the Test Record.
Storage: Flour must be stored in dry, well-ventilated rooms.
Expiration date: 12 months since manufacture date.
The specifications may vary depending on the origin, but in any case, they conform to those required by the standards and international quality standards of this type of flour.
According to the manufacturer’s specifications, within the physical and chemical parameters allowed by law in Europe.
Standard specifications. Complying with international food regulations, for Flour. Guaranteed by SGS inspection at point of loading.
Inspection Certification: Quality, Quantity, Weight, by SGS, Bureau Veritas or Cotecna.

**PARAMETER NAME** | **INDICATORS**
--- | ---
Color | White with yellowish tone
Weight fraction of moisture | 14.0%
Protein | 11.0%
Whiteness | 59-60 units
Wet gluten content of flour | 27.4%
Coarseness of grind | 1.5-2.0%
Ash content | 0.48%

DESCRIPTION AND SPECIFICATIONS
CERTIFICATE QUALITY WHEAT FLOUR GRADE 1
Industry standard of Ukraine-48.004-99

Product / Commodity: Wheat Flour Grade 1 Quality.
Origin: Ukraine
Smell: Inherent to wheat flour, without foreign smells, not musty
Microbiological indexes: according to the Test Record.
Storage: Flour must be stored in dry, well-ventilated rooms.
Expiration date: 12 months since manufacture date.
The specifications may vary depending on the origin, but in any case, they conform to those required by the standards and international quality standards of this type of flour.
According to the manufacturer’s specifications, within the physical and chemical parameters allowed by law in Europe.
Standard specifications. Complying with international food regulations, for Flour. Guaranteed by SGS inspection at point of loading.
Inspection Certification: Quality, Quantity, Weight, by SGS, Bureau Veritas or Cotecna.

**PARAMETER NAME** | **INDICATORS**
--- | ---
Color | White with yellowish tone
Humidity: | 135 % max
Ash: | 0.75 % max
Acidity: | Total 0.1 % max.
Acidity Flat: | 50 mg na oh/100 mc do wheat max.
Proteins: | 97.5 an On dry bases 11 % min.
Gluten: | 27 % min.
Isolation: | 20 ms min.
Ashes not absorbed into acids: | 0.05 % min.
Precooked Corn Flour
Special Arepas and Tamalés

3 Kg

Precooked Corn Flour
Superior Quality
Flour

2 Kg

Precooked Corn Flour
Superior Quality
Flour

1 Kg

POSSIBILITY OF PRIVATE BRAND
Package Text in Languages: Spanish, Portuguese and English

Harina Precocinada de Maiz

Precozado Harina de Maíz
Technical Data Precooked Maize Flour

WHITE CORN FLOUR PRECOOKED AND ENRICHED
TECHNICAL SPECIFICATIONS

1. DEFINITION:
Product obtained from the endosperm of corn grains (Zeas Mays L.), classified for human consumption, and subjected to cleaning, disinfection, precooling and grinding processes. In the case of being enriched it must contain vitamins and minerals.

2. PHYSICAL REQUIREMENTS:
- It must be a homogenous product, with characteristic odor and flavor.
- Must be free of objectionable seeds, foreign matter and any other substance that is suspected of being harmful to health.
- It must be free of animal excrement.
- It must not contain larvae or live insects.
- In the sieving test, the precooked flour must pass through a 0.841 m sieve.

3. PHYSICOCHEMICAL REQUIREMENTS:

<table>
<thead>
<tr>
<th>CHARACTERISTIC</th>
<th>MAXIMUM LIMIT FEATURE</th>
<th>MINIMUM LIMIT FEATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Humidity</td>
<td>13.5%</td>
<td></td>
</tr>
<tr>
<td>Ashes</td>
<td>1.0% (Percentage on dry basis)</td>
<td></td>
</tr>
<tr>
<td>Grease</td>
<td>2.0% (Percentage on dry basis)</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>7.0% Min. (Percentage on dry basis)</td>
<td></td>
</tr>
<tr>
<td>Expansion in cm.</td>
<td>8.5 Max.</td>
<td></td>
</tr>
</tbody>
</table>

4. MICROBIOLOGICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>CHARACTERISTIC</th>
<th>Number of samples of the lot</th>
<th>Number of defective samples</th>
<th>LIMIT (Max)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mohos (UFC / g)</td>
<td>5</td>
<td>3</td>
<td>5 x 10 ^ 2</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>5 x 10 ^ 4</td>
</tr>
<tr>
<td>Eschschinia Coli (NMP / g)</td>
<td>5</td>
<td>3</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>93</td>
</tr>
<tr>
<td>Salmonella in 26 g.</td>
<td>5</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

5. CONTENT IN VITAMINS AND MINERALS

<table>
<thead>
<tr>
<th>CHARACTERISTIC</th>
<th>UNITS</th>
<th>Minimum</th>
<th>Average</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin A</td>
<td>ER/100g</td>
<td>135</td>
<td>270</td>
<td>405</td>
</tr>
<tr>
<td>Thiamin</td>
<td>mg/100g</td>
<td>0.20</td>
<td>0.31</td>
<td>0.50</td>
</tr>
<tr>
<td>Riboflavin</td>
<td>mg/100g</td>
<td>0.16</td>
<td>0.25</td>
<td>0.40</td>
</tr>
<tr>
<td>Niacin</td>
<td>mg/100g</td>
<td>3.30</td>
<td>5.10</td>
<td>8.20</td>
</tr>
<tr>
<td>Iron</td>
<td>mg/100g</td>
<td>3.00</td>
<td>5.00</td>
<td>8.00</td>
</tr>
</tbody>
</table>

Note: The maximum limits are established as a recommendation, according to the principles of good processing practices.
ER = Retinol Equivalent

6. PACKING REQUIREMENTS:
You must comply with the rules of labeling, indicating clearly on the labeling the following:
- Indicate type of Flour: "Precooked and Enriched White Corn Flour"
- Indicate the sanitary registration of the food and packaged product code
- It must be hermetically sealed and sealed.
- It must be free of moisture and dirt in the outer layer of the packaging.
- The printing of the labeling on the packaging material may NOT be surface printing.
- Packaging must contain and maintain the hygienic and nutritious conditions of the product.
- The containers must be made of a material inert to the action of the product, in such a way that it does not alter its physical-chemical composition, not its organoleptic characteristics, and must be approved by the competent health authority.

PACKING MATERIAL COILS MUST MEET THE FOLLOWING REQUIREMENTS:

<table>
<thead>
<tr>
<th>CHARACTERISTIC</th>
<th>SPECIFICATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presentation</td>
<td>1 Kg.</td>
</tr>
<tr>
<td>Structure</td>
<td>PEBD-PEBD (Bi-laminiate)</td>
</tr>
<tr>
<td>Weight</td>
<td>62 ± 2 g/m²</td>
</tr>
<tr>
<td>Thickness</td>
<td>68 ± 2 micras</td>
</tr>
<tr>
<td>Width</td>
<td>320 ± 2 mm</td>
</tr>
<tr>
<td>Repetition</td>
<td>270 ± 2 mm</td>
</tr>
</tbody>
</table>

PEBD = Low density polyethylene.