



## ***Forging a Bond Between Organic Producers and Consumers***

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### *Specification Sheet*

## **Organic Yellow Corn Polenta**

### **General Requirements:**

Organic Yellow Corn Polenta is obtained by milling clean, sound yellow corn of the best quality under sanitary conditions. The germ and bran are removed in the milling process. This product shall comply with the Federal Food Drug and Cosmetic Act. The product shall be free of any objectionable foreign material and odors. This product contains no additives or preservatives.

### **Chemical Properties:**

#### **Proximate composition**

Moisture	13.5% Maximum
Protein	7.0% Minimum
Fat	2.0% Maximum
Dietary Fiber	8.0% Maximum
Ash	1.0% Maximum

### **Physical Properties:**

#### **Granulation**

On US #10	1% Maximum
On US #14	10-25%
On US #20	50-70%
On US #30	5-20%
On US #40	10% Maximum
On US #60	5% Maximum
On Pan	5% Maximum

### **Storage:**

Degerminated Yellow Corn Polenta should store up to 6 months in a cool dry environment.