

DEXTEROUS PRODUCTS PVT.LTD.

Technical Data Sheet

Product Name: - Corn Flour

Application: - Corn Flour is great for breading and in combination with other flours in baked goods. It also use in pasta making, gluten free baking, making muffins , preparation of custard, cakes, coating cutlets before frying and sausages as starch substitute.

Physicochemical Specifications		
Moisture	Min-9.5 % & Max- 13.5 %	
Alcoholic Acidity	Max - 0.12 %	
Fat Content	Max - 2 %	
Acid Insoluble Ash	Max - 0.05 %	
Particle Size Distributions (Retention on ASTM)		
Mesh opening	Minimum	Maximum
500 (35 ASTM)	0%	1%
425 (40 ASTM)	0%	10%
300 (50 ASTM)	15%	45%
PAN	50%	80%

Standard Packing

50Kgs / 25Kgs PP and HDPE bags.