

Product : Yellow Corn Flour RG kasat

Product:-	Corn Flour	Batch No:-	KX021	
sensory Characteristics	<u>STANDARD</u>	<u>Result</u>	<u>Test Method</u>	<u>Frequency</u>
Appearance	lumb free powder	lumb free powder	Sensory evaluation	Every Lot
Odor	No off Smell	No off Smell	Sensory evaluation	Every Lot
Colur	Yellow	Yellow	Sensory evaluation	Every Lot
Consistency	Powdery	Powdery	Sensory evaluation	Every Lot
Infestation	Nil	Nil	Sensory evaluation	Every Lot
Taste	Bland	Bland	Sensory evaluation	Every Lot
B) Physico-chemical Specification :				
<u>Test</u>	<u>STANDARD</u>	<u>Result</u>	<u>Test Method</u>	<u>Frequency</u>
Moisture (%) :	13.00% MAX	11.94%	MOMC&C/2.0	Every Lot
Extraneous matter (%)	0.00%	0.00%	RGK/QA/SOP/24-01	Every Lot
Fat Content(%)	MAX 1%	0.84%	soxhelt(RGK/QA/SOP/24-01)	Every Lot
Acid Insoluble Ash (%)	0.1% MAX	0.04%	MOMC&C/8.4	Every Lot
Alcoholic Acidity (%)	0.15MAX	0.04%	MOMC&C/8.6	Every Lot
Ash Content(%)	0.7% MAX	0.46%	MOMC&C/8.3	Every Lot
Protein Content(%)	MIN 7%	7.80%		
<u>Sieve Test(μm)</u>	<u>STANDARED</u>	<u>Results</u>	<u>Test Method</u>	<u>Frequency</u>
			RGK/QA/SOP/24-01	Every Lot
425	0-2%	1.50%		
250	0-20%	19.30%		
150	0-60%	62.80%		
PAN	0-18%	16.40%		
Aflatoxin *	N.D μg/kg		TUV India	Every 1 Month