



HAGUR EXIM

LOCAL CREATION , GLOBAL QUALITY



WWW.HAGUREXIM.COM

MAIZE BROKENS



2MM - 3MM



3MM - 4MM



4MM - 5MM



MAIZE GRITS

Corn Grits Type 101

De germinated yellow corn, grounded to form a coarse meal (flour-free) confirming particle size specification with no chemical additives or preservatives. Corn grits are low in fiber and contain less than 1% fat. Grits of various granulations are widely utilized in the food domain like extruded snack food, breakfast cereal, ready-to-cook food, and brewing industries.

Corn Grits Type 108

This finer grade of Corn Grits is widely used worldwide for snack pellets, baked foods, food dressers, muffins & bakery blending

Corn Grits Type 109

This grade of Corn Grits is widely used worldwide for Malt beverages and Fermentation process.

PHYSICAL & CHEMICAL CHARACTERISTICS:		
SR.NO.	Parameters	Specification
1	Moisture	10-13%
2	Ash	1.0-2.0%
3	Total Aflatoxin (MCG per kg)	<15
4	Foreign Material	Max 0.02%
5	Black Spaces	10-12 per 10 Sq. Inch
6	Taste	Normal



GRITS TYPE 101,101A

SR.NO.	Granulation	Specification
1	On 1400 Micron	10-15%
2	On 1180 Micron	15-25%
3	On 1000 Micron	20-30%
4	On 850 Micron	20-30%
5	On 710 Micron	15-20%
6	On 600 Micron	0-10%
7	On 425 Micron	0-5%
8	PAN	0-1%



GRITS TYPE 108,109

SR.NO.	Granulation	Specification
1	On 710 Micron	0-5%
2	On 600 Micron	0-10%
3	On 300 Micron	80-95%
4	ASH	1.0-2.0%
5	FORIGN MATTER	ABSENT
6	PAN	0-10%
7	PAN	10-20 PER SQ.INCH
8	PAN	0-1%



MAIZE STARCH

Food Grade

Edible Masala Powder manufacturers, Food Industries and Sweet Manufacturers, Ice cream and ice cream cone manufacturers.

INDUSTRIAL A Grade

Textile (Sizing and Dyeing), Paper and Paper Cone Industries, Modified Starch Industries, Aluminium and Cast Iron Foundries, Cosmetics Industries, Detergent Soaps, Dry Battery Cell Industries, Explosives Industries, Glue and Adhesive Industries, Rubber and foam Industries, Starch Derivatives Industries

MICROBIOLOGICAL SPECIFICATION	
PARAMETER	LIMITS
TPC	10000 cfu Max
Coli forms	100 cfu Max
Yeast and Mould	200 cfu Max
E coli	Absent
Salmonella	Absent



	PARAMETER	INDUSTRIAL GRADE A	FOOD GRADE
1	Appearance	white colour, Free Flowing Powder	white colour, Free Flowing Powde
2	pH of 10% Slurry	4.5-7.0	4.5-7.0
3	Moisture Content	13.0% Max	12.0% Max
4	Viscosity of 5% solution in Brookfield viscometer at75°c	1400 Cps MIN	1400 Cps MIN
5	Viscosity of 2% solution in Red Wood No.1 viscometer at 75°C	34 sec Min	34 sec Min
6	Fibre Content(100gram)	1.0 ml Max	0.5 ml Max
7	Ash Content	0.2% Max	0.2% Max
8	Sulphur Dioxide	100 ppm Max	50 ppm Max
9	Brightness	90.0% Min	90.0% Min
10	Protein Content	0.45% Max	0.45% Max
11	Free Acidity /10 gram	4.0 ml Max	4.0 ml Max
12	Petroleum Extractable Matter	0.25% Max	0.25% Max
13	Acid Insoluble Ash	0.05% Max	0.05% Max
14	Alcoholic Acidity @90% Alcohol	2.0 ml Max	2.0 ml Max
15	Starch content	98.0% Min	98.0% Min
16	Sieve retention on 100 mesh	1.0% Max	1.0% Max





CONTACT@HAGUREXIM.COM



+91 8525985864



+91 8144199247



NO,92/14 A ,APS COMPLEX
ADALARASAN NAGAR,
VEPPUR-606 304
CUDDALORE -DT
TAMILNADU, INDIA