



Maize specifications

Table 1: Requirements for Maize

S/N	Characteristics	Maximum limits			Method of test
		Grade 1	Grade 2	Grade 3	
1	Foreign matter, % m/m	0.5	1.0	1.5	ISO 605
2	Inorganic matter, % m/m	0.25	0.5	0.75	ISO 605
3	Broken kernels, % m/m	2.0	4.0	6.0	ISO 605
4	Pest damaged grains, %m/m	1.0	3.0	5.0	ISO 605
5	Rotten and diseased grains, % m/m	2.0	4.0	5.0	ISO 605
6	Discoloured grains, %m/m	0.5	1.0	1.5	ISO 605
7	Moisture, % m/m	12.0	13.0	14.0	ISO 711/712
8	Immature/shriveled grains, % m/m	1.0	2.0	3.0	ISO 605
9	Filth, % m/m	0.1	0.1	0.1	ISO 605
10	Total Aflatoxins, ppb	15			ISO 6050
11	Aflatoxin B1, ppb	5			ISO 6050
12	Fumonsin, ppm	2			ISO 6050
13	Total defective grains, % m/m	4.0	5.0	7.0	ISO 605

Note – The worst parameter will determine the grade

Table 2: Microbiological limits

S/No.	Type of micro-organism	Limits
1	Yeasts and moulds, max. per g	10 ⁴
2	<i>Staphylococcus aureus</i> per 25 g	Absent
3	<i>Escherichia coli</i> , max. per g	Absent
4	<i>Salmonella</i> , max. per 25 g	Absent

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