

INDIAN ORIGIN / EXPORT PORTFOLIO

Corn for your market.

Corn grits, corn flour and broken corn for international buyers.



GRITS 101



CORN FLOUR



BROKEN CORN 2-3 MM

9 CORN INGREDIENT GRADES

Corn grits: 101 / 108 / 109 / 111

Corn flour: coarse / fine

Broken corn: 1-2 / 2-3 / 4-5 mm

FROM PRODUCT SELECTION TO EXPORT ENQUIRY

Compare grades and listed specifications, then send your required quantity, packing and destination to the SSBE export team.

CORN GRITS

Four grades. One clear brief.

Compare the physical and chemical specifications below. Grade-specific sieve profiles are provided on page 4.

Corn Grits 101

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Corn Grits 108

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Corn Grits 109

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Corn Grits 111

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Grades 108, 109 and 111 share a representative product photograph. Composition: 100% non-GMO dent corn, as stated in the technical sheets. Confirm the grade-specific sample with SSBE.

CORN FLOUR & BROKEN CORN

Choose the grade for your process.

Coarse and fine corn flour, plus three broken-corn size options. Sieve specifications continue on page 5.

Coarse Corn Flour

Moisture: 14.0% max.
Protein: 7-10%
Ash: 1.0% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.75% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 15 per 10 sq. inch



Fine Corn Flour

Moisture: 14.0% max.
Protein: 7-10%
Ash: 1.0% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.75% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 15 per 10 sq. inch



Broken Corn 1-2 mm

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Broken Corn 2-3 mm

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Broken Corn 4-5 mm

Moisture: 13.5% max.
Protein: 7-10%
Ash: 0.5% max.
Acid-insoluble ash: 0.05% max.

Fat: 1.0% max.
Crude fibre: 1.0% max.
Starch: 75% max.
Black specks: 12 per 10 sq. inch



Corn flour photos represent the product family. Product composition is stated as 100% non-GMO dent corn in the supplied technical sheets.

CORN GRITS / GRANULATION

Compare the sieve profiles.

Percentages below show the specified minimum and maximum fraction retained on each sieve. "Through" means the fraction passing into the pan.

GRADE 101

Sieve / opening	Min. %	Max. %
#14 / 1400 µm	0	5
#18 / 1000 µm	30	50
#20 / 850 µm	35	55
#35 / 500 µm	10	35
#45 / 355 µm	0	5
Through #45 / pan	0	2

GRADE 108

Sieve / opening	Min. %	Max. %
#20 / 850 µm	0	5
#25 / 710 µm	0	15
#35 / 500 µm	30	70
#50 / 300 µm	25	65
#60 / 250 µm	5	25
Through #60 / pan	0	5

GRADE 109

Sieve / opening	Min. %	Max. %
#20 / 850 ¹	0	2
#25 / 710 ¹	0	15
#35 / 600 ¹	40	70
#50 / 425 ¹	20	45
#60 / 300 ¹	1	12
Through #60 / pan	0	1.5

GRADE 111

Sieve / opening	Min. %	Max. %
#18 / 1000 µm	15	45
#25 / 710 µm	30	65
#35 / 500 µm	10	35
#45 / 355 µm	0	10
Through #45 / pan	0	2

¹Grade 109 openings and sieve labels are reproduced as supplied; the opening column has no printed unit and its sieve-to-opening mapping requires confirmation with SSBE.

CORN FLOUR & BROKEN CORN / GRANULATION

Define the texture you need.

Use these grade-specific fractions alongside the physical and chemical specifications on page 3.

COARSE CORN FLOUR

Sieve / opening	Min. %	Max. %
#45 / 425 µm	0	5
#50 / 300 µm	25	55
#60 / 250 µm	20	60
Pan	0	10

FINE CORN FLOUR

Sieve / opening	Min. %	Max. %
#60 / 250 µm	0	20

The fine flour sheet specifies only the fraction retained on #60 (250 µm). Ask SSBE for additional sieve limits if required.

BROKEN CORN 1-2 MM

Sieve / opening	Min. %	Max. %
#10 / 2000 µm	20	40
#12 / 1700 µm	25	45
#14 / 1400 µm	10	30
#16 / 1200 µm	5	25
Through #16 / pan	0	2

BROKEN CORN 2-3 MM

Sieve / opening	Min. %	Max. %
#5 / 4000 µm	0	5
#6 / 3300 µm	25	55
#7 / 2300 µm	40	70
Through #7 / pan	0	2

BROKEN CORN 4-5 MM

Sieve / opening	Min. %	Max. %
#3 / 5600 µm	0	5
#4 / 4700 µm	10	30
#5 / 4000 µm	30	70
#6 / 3300 µm	10	20
Through #6 / pan	0	5

SEND YOUR TECHNICAL REQUIREMENTS

Include grade, target sieve fractions, maximum fines, quantity and destination. Confirm the final specification with SSBE before ordering.

TECHNICAL REFERENCE

Know the specification.

The following limits appear across the nine supplied technical sheets. These are SSBE specifications, not a statement of every destination market's regulatory requirements.

Parameter	SSBE specification	Method stated in sheets
Total aflatoxins (B1+B2+G1+G2)	10 µg/kg max.	AOAC 19 Ed. 2005.08
Ochratoxin A	10 µg/kg max.	AOAC 2000.03
Total plate count	10,000 cfu/g max.	IS 5402-2012
Coliform	100 cfu/g max.	IS 5401 Part 1-2002
E. coli	Absent	IS 5887 Part 1-1976
Salmonella	Absent	IS 5887 Part 3-1999
Lead	2.5 mg/kg max.	MC/SOP/INS/21
Arsenic	1.1 mg/kg max.	MC/SOP/INS/21
Cadmium	1.5 mg/kg max.	MC/SOP/INS/21

Shelf life & storage

12 months from the date of manufacture. Store at ambient conditions on pallets, away from walls. Protect against dampness, direct sunlight and rodents, as stated in the supplied technical sheets.

BEFORE CONFIRMING YOUR SHIPMENT

Agree the grade, testing requirements, destination limits, packing and documentation with SSBE. Request a current, shipment-specific certificate of analysis. The historical "results achieved" in the supplied sheets are not presented as guarantees for future lots.

YOUR NEXT SHIPMENT STARTS HERE

Tell us what your market needs.

Send a clear buying brief. Our export team will review your grade, quantity, packing and destination requirements.

01 Product & grade

Grits 101 / 108 / 109 / 111; coarse or fine flour; broken corn size.

02 Technical requirements

Target sieve distribution, quality parameters and testing needs.

03 Order details

Quantity, preferred bag size, labels and shipment schedule.

04 Destination

Country, discharge port and required shipment documentation.

SHREE SALASAR BALAJI ENTERPRISE

+91 96734 81000

support@ssbexport.com

www.ssbexport.com

901, Gold Crest Business Centre, L.T Road,
Borivali (West), Mumbai - 400 092, India



Scan to enquire