

Parameter	LML	LSL	Target	USL	UML
A. Standard requirements					
Sorghum variety		Only agreed varieties			
Artificial drying		To be declared			
B. Core quality Parameters					
Moisture (%)				12.5	13
Lipid solvent extractable (%)			3	4	4.5
Protein (%)	-	9		11	
Polyphenols (%)				0.01	
Pre-germination (%)			0		
Weather stained sorghum (%)				50	
Wort pH	-	5.8		6.2	
Defective sorghum content:					
a) Broken kernels (%)				4	
b) Green kernels (%)				1	
Steely mealy (scale 1 to 5)		3			
Foreign materials (%)				1.5	
Grading:					
a) Whole grains > 2.0mm (%)		95			
b) Whole grains < 2mm > 1.8mm %				4.5	
c) Whole grains < 1.8mm %				0.5	
Bleach test		99% creamy white or yellow			
100 kernel weight (g)	-	2.5			
Aroma and taste of sorghum and wort	Clean and free from mouldy, earthy odours or any other off-flavours (natural and artificial)				
General appearance	Uniform in shape and reg. colour. No signs of attack by micro-organisms, pests or rodents				
C. Ferment ability parameters					
Extract (dry basis) (%)	-	68			

D. Microbiological limits

PARAMETER	Max. limits	
Total plate count (cfu)	10 ⁵	
E.Coli (cfu)	Absent	
Salmonella (cfu)	Absent	
E. Contaminants		
MYCOTOXIN	Concession limit	Rejection limit
Total aflatoxins (ppb)	> 4 < 10	10
Ochratoxins (ppb)	> 3	5
Deoxynivalenol (DON) (ppb)	> 1250	1875
Zearalenone (ppb)	> 100	150
Copper (ppm)	-	2
Lead (ppm)	-	0.1
Arsenic (ppm)	-	0.1
Mercury (ppm)	-	0.1

* Anything above the limit Supplier to apply for concession/ permit through QA department
 tion limit UML = Upper Material Limit

Annexure B: Labelling requirements

1	Packaging	50 kg bags
2	Labelling requirements	Name of Supplier
		Product description (Sorghum)
		Date of processing clearly marked (MFD)
		Batch number indicated
		address of manufacture indicated
		Expiry date of product indicated (BBD)