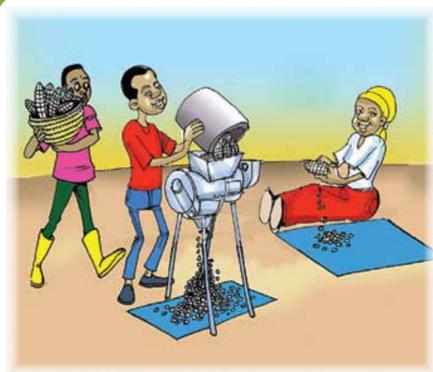


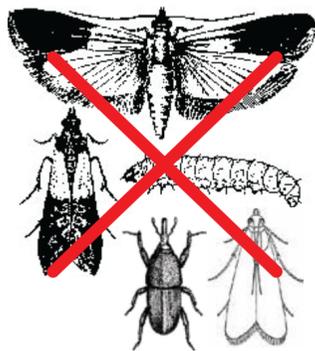
**GOOD PRACTICES**



Use proper shelling



Sort, sieve or winnow maize to get rid of foreign matter



Use recommended practices to control insects



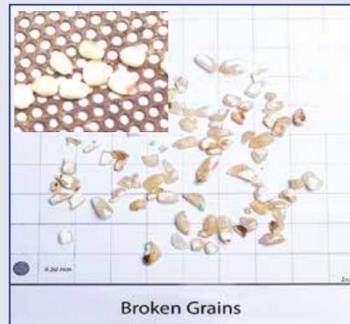
Clean granary/store well before storing grain

**STANDARD IMPACTED**

**BROKEN GRAINS:**

Pieces of maize which pass through a 4.5 mm diameter round hole metal sieve.

Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Broken grains, % m/m	2.0	4.0	6.0



**STAINED GRAIN:**

Stained grain is grain/kernel whose natural colour has been altered by external factors, such as ground, soil or weather. This may include grain which has dark stains or discolouration with a rough external appearance.



**ROTTEN AND DISEASED GRAINS:**

Grain made unsafe for human consumption due to decay, moulding or bacterial decomposition or other causes that may be noticed without having to cut the grain to examine them.

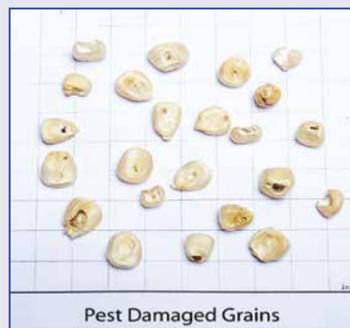
Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Rotten and diseased, % m/m	1.0	2.0	3.0



**PEST DAMAGED GRAIN:**

Maize grain with obvious weevil-bored holes or which have evidence of boring or tunneling, indicating the presence of insects, insect webbing or insect refuse; or degermed grain, grain chewed in one or more than one part of the grain which exhibit evident traces of an attack by vermin.

Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Pest damaged, % m/m	1.0	3.0	5.0



**BAD PRACTICES**



Do not beat maize cobs



Do not sell maize which is not cleaned or sorted



Do not let insects eat maize



Do not store grain in dirty conditions