

CORN SYRUPS

FRUCTOSE SYRUPS

| | DE | °BX | COLOR | GLUCOSE | FRUCTOSE |
|---------------------|----|-----------|---------|---------|----------|
| FRUCTODEX 42 | | MIN. 69.6 | MAX. 20 | 50-55 | MIN. 42 |
| FRUCT-AR 55 | | MIN. 74.8 | MAX. 20 | | MIN. 55 |

RECOMMENDED USE

To replace sucrose in the manufacturing/formulation of soft drinks, liqueurs; it is recommended for ice-creams, solid sweets, marmalades, breaded products and confectionery.



GLUCOSE SYRUPS

| | DE | °BX | COLOR | GLUCOSE | MALTOSE |
|---|---------|-----------|---------|---------|---------|
| GLUCOSE C.A | 36-40 | MIN. 80.6 | MAX. 60 | 12-18 | 12-18 |
| GLUCOSE CA EXTRA | 36-40 | MIN. 80.6 | MAX. 30 | 12-18 | 12-18 |
| LIQUID GLUCOSE BAUME 45° | 38-44 | 83.7-85.7 | | 12-18 | 12-18 |
| LIQUID GLUCOSE BAUME 45° LOW SO2 | 38-44 | 83.7-85.7 | | 12-18 | 12-18 |
| LIQUID GLUCOSE BAUME 43° | 38-44 | 82.6-84.3 | | 12-18 | 12-18 |
| CEREDEX C.C | MIN. 85 | 70-72 | | MIN. 70 | MAX. 20 |

RECOMMENDED USE

Confectionery, dulce de leche (caramel spread), caramel color, breadmaking.



MALTOSE SYRUPS

| | DE | °BX | COLOR | GLUCOSE | MALTOSE |
|----------------------------------|-----------|-----------|---------|---------|---------|
| MALTODEX 40 | 43-47 | MIN. 80.6 | MAX. 60 | MAX. 5 | 39-43 |
| MALTODEX 55 | 40-48 | 82,5-83,5 | | MAX. 10 | 52-58 |
| MALTODEX EXTRA | 42-47 | MIN. 80.6 | MAX. 40 | MAX. 6 | 36-46 |
| MALTODEX EXTRA FOR EXPORT | 42-47 | MIN. 82.5 | MAX. 40 | MAX. 6 | 36-46 |
| GLUCOSE HM | 44-47 | MIN. 80.6 | | MAX. 8 | 38-44 |
| GLUCOSE HM EXTRA | 43.5-48.5 | 81-83 | MAX. 30 | MAX. 5 | 42-48 |

RECOMMENDED USE

Confectionery, brewery.



BLENDED SYRUPS

| | DE | °BX | COLOR | GLUCOSE | FRUCTOSE |
|------------------|-------|-----------|---------|---------|----------|
| DULCIMEX | 68-72 | MIN. 79 | MAX. 80 | 26-32 | 17-23 |
| DEXTROAR | 68-72 | MIN. 77 | MAX. 60 | 25-35 | 15-25 |
| DEXTROBAT | 68-72 | MIN. 76.6 | | 26-32 | 17-23 |

RECOMMENDED USE

To replace the use of sucrose in the manufacturing of ice-cream, sweets, marmalades, breaded products and confectionery.



CORN STARCHES

| | PH | HUMIDITY* | RECOMMENDED USE |
|-------------------------------------|-----------|------------------|--|
| FOOD GRADE CORN STARCH | 4-5 | MAX. 14% | Thickener, texturizer, binder, adhesive, stabilizer and agglutinin. |
| MODIFIED STARCH M70 | 5-7 | MAX. 14% | Gummy candies, dulce de leche reposito (fudge caramel spread). Firmness when cold and fluidity when hot. |
| MODIFIED STARCH ACETAL 700 | 5-7 | MAX. 14% | Frozen food, canned food, jam, soups and sauces and meat products. |
| MODIFIED STARCH ACROSS SM | 5-6 | MAX. 14% | Resistant to high process temperatures, acidic conditions and vigorous agitation. Stability on freeze-thaw cycles. |
| MODIFIED STARCH ACROSS ADI | 5-6 | MAX. 14% | |
| INDUSTRIAL GRADE CORN STARCH | 4-7 | MAX. 15% | Paper, textile and corrugated cardboard industry. |
| AGUSIL L33 | 5-7 | | Paper industry. |



CORN FLOUR



| | HUMIDITY | TOTAL FAT % | PARTICLE SIZE DISTRIBUTION | GMO FREE | RECOMMENDED USE |
|--------------------------------|------------|--------------|---|----------|--|
| FINE CORN FLOUR | MAX. 13.5% | MAX. 3% DB | MIN. 96% W/W PASS THROUGH 300 µM | NO GMO | Fit for human consumption, fit for animal consumption (animal feed flour). |
| CORN FLOUR | MAX. 12.5% | MAX. 0.8% DB | MIN. 85% W/W ON BETWEEN 1000 AND 250 µM | NO GMO | Brewing industry, raw material for extrusion-cooking products. |
| DEGERMINATED CORN GRITS | MAX. 14% | MAX. 0.6% DB | MIN. 80% W/W ON BETWEEN 5.6 AND 4 MM | NO GMO | Raw material for breakfast cereal production. |

CORN OIL



| | HUMIDITY | ACIDITY | PHOSPHORUS CONTENT | LOVIBOND COLOR | RECOMMENDED USE |
|---|------------|--------------------------|--------------------|------------------------------|---|
| CRUDE DEGUMMED OIL IN BULK | MAX. 0.3% | MAX. 3% AS OLEIC ACID | MAX. 200 MG/KG | RED MAX. 6 YELLOW MAX. 50 | Raw material for refined corn oil. |
| REFINED OIL IN BULK | MAX. 0.05% | MAX. 0.08% AS OLEIC ACID | | | Ingredient for powdered milks and other food, culinary use. |
| REFINED OIL IN PET BOTTLE (900 ML AND 1-3-5 L BOTTLES) | MAX. 0.05% | MAX. 0.08% AS OLEIC ACID | | | Culinary use. |
| TECHNICAL OIL | MAX. 1 % | MAX. 15 % AS OLEIC ACID | MAX. 200 MG/KG | | Animal feeding. |

GRAIN ALCOHOL



| | ALCOHOLIC STRENGTH (°GL) | ACIDITY (MG OF ACETIC ACID/100ML) | METHANOL (MG/L) | HIGHER ALCOHOLS (MG/L) | DENATURANT | RECOMMENDED USE |
|---|--------------------------|-----------------------------------|-----------------|------------------------|---|--|
| EXTRA NEUTRAL CEREAL ALCOHOL | MIN. 96.0 | MAX. 2.0 | MAX. 10 | MAX. 10 | DOES NOT CONTAIN | Ingredient for the manufacturing of alcoholic beverages. |
| EXTRA NEUTRAL SPECIAL CEREAL ALCOHOL | MIN. 96.0 | MAX. 2.0 | MAX. 3 | MAX. 1 | DOES NOT CONTAIN | Ingredient for the manufacturing of alcoholic beverages (vodka). |
| GOOD TASTE CEREAL ALCOHOL | MIN. 95.7 | MAX. 2.0 | MAX. 100 | MAX. 25 | DOES NOT CONTAIN | Ingredient for the manufacturing of alcoholic beverages (liqueurs, etc.), perfume industry, solvent. |
| DENATURED ETHYL ALCOHOL - OTHER USES (12MG/L DB) | MIN. 95.7 | MAX. 3.0 | MAX. 200 | MAX. 100 | CONTAINS 12 MG/L OF DENATONIUM BENZOATE | Perfume industry. |
| CEREAL ALCOHOL FOR AGING PURPOSES | MIN. 94.5 - MAX. 94.8 | MAX. 1.5 | MAX. 150 | MIN. 4000 (*) | DOES NOT CONTAIN | Manufacturing of alcoholic beverages which require aging (whisky). |
| CEREAL ALCOHOL FOR BRANDY | MIN. 68.0 - MAX. 80.0 | - | MAX. 70 | MIN. 4000 (*) | DOES NOT CONTAIN | Manufacturing of alcoholic beverages, spirits. |



SUGAR



| | HUMIDITY | ICUMSA* | POLARIZATION | RECOMMENDED USE |
|-------------------------------|-----------|-----------|--------------|---|
| WHITE GRANULATED SUGAR | MAX. 0.10 | MAX. 150 | MIN. 99.8% | For the industries of sweets, dragées, soft drinks and juices, for human consumption. |
| NOP ORGANIC | MAX. 0.10 | MAX. 450 | MIN. 99.5% | |
| RAW | MAX. 0.30 | MAX. 1300 | 96–98.9% | |

* International Commission for Uniform Methods of Sugar Analysis

OTHER PRODUCTS



| | HUMIDITY | TOTAL FAT % | PROTEIN% | ENERGY | GROSS ENERGY | DRY MATTER | RECOMMENDED USE |
|------------------------------|---------------|----------------|------------------------|----------------------|------------------------|------------|---------------------------------------|
| WET GLUTEN FEED | 58–64% | | MIN. 21% DB | | APPROX. 4.3 KCAL/KG | 36–42% | Animal feeding. |
| CORN GLUTEN FEED | MAX. 10% | | MIN. 21 % DB | | APPROX. 4.3 KCAL/KG | MIN. 90% | Animal feeding and pet care industry. |
| GLUTEN FEED PELLET | MAX. 11% | | MIN. 21% DB | | APPROX. 4.28 KCAL/KG | MIN. 89% | |
| GLUTEN MEAL G60 | MAX. 12% | | MIN. 60% DB | APPROX. 5.06 KCAL/KG | APPROX. 5.3 MCAL/KG MS | MIN. 88% | |
| DRY DISTILLERS GRAINS | MAX. 14% | MIN. 10% DB | 28–35% DB | | APPROX. 5 KCAL/KG | MIN. 86% | |
| WET DISTILLERS GRAINS | MAX. 65% | MIN. 10% DB | MIN. 25% DB | | APPROX. 5 KCAL/KG | MIN. 35% | Animal feeding. |
| GERM WET MILLING | MAX. 5% | MIN. 45% DB | APPROX. 10% DB | - | APPROX. 5,4 MCAL/KG MS | MIN. 95% | Animal feeding and pet care industry. |
| CORN GERM FLOUR | MAX. 12% | MAX. 6,0 % DB | 18 - 26 % DB | | APPROX. 4.2 KCAL/KG | MIN. 86% | |
| CORN BRAN | MAX. 13% | APPROX. 6% DB | APPROX. 6% DB | | APPROX. 4.5 KCAL/KG | MIN. 87% | |
| GERM DRY MILLING | MAX. 11% | MIN. 12% DB | MIN. 9% DB | | APPROX. 4.8 KCAL/KG | MIN. 89% | |
| LEX PELLET | MAX. 14% | MAX. 4,5% DB | MIN 14 % DB | | 4,28 MCAL/KG MS | MIN 86 % | Animal feeding. |
| | PURITY | SUCROSE | REDUCING SUGARS | | | | RECOMMENDED USE |
| CANE MOLASSES | MIN. 36.6% | MIN. 30% | 46–48% | | | | Animal feeding and yeast production. |

