

Grits for beer brewing

After grinding the pieces peeled and degerminated, grits are obtained which are used in fermentation processes for the production of beer, in place of other products of high starch content, such as rice.

The use of these meal can replace up to 50% starch components traditionally used.

These are key features for its low fat content, particle size and the absence of stable particles of bran, thus allowing a better final product after the fermentation process.

Characteristics

Moisture:	13.0 - 14.0 %
Fat:	0.8 - 1.2 %
Proteins:	8.0 - 12.0 %
Carbohidrates:	75.0 - 80.0 %
***Granulometric:	Between 400 - 1300 microns
Aflatoxins:	Aflatoxin B1: Max 5 PPB
Total Aflatoxinas:	Max 20 PPB
Residues o pesticides:	Free
Heavy metals:	Free

*** (Range be determined according to required specification)

– Destination: any port in the world

– Sample: at the buyer's expense