

## Grits for expansions:

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After grinding the peeled and degerminated pieces, we obtain grits that are used in the production of snacks, through the usage of extrusion processes.

The most important features of these grits are their low fat content and the absence of bran particulates. The different products that can be obtained with these grits depend on the features of the extruder that will be used, as well as the type of snack that we want to achieve.

That is the reason why we think it is important to know, in each case, the specific needs of the customer, so as to satisfy their requests with the best product.

### Characteristics:

Moisture:	13.0 - 14.0 %
Fat:	0.8 - 1.2 %
Proteins:	8.0 - 12.0 %
Carbohidrates:	75.0 - 80.0 %
***Granulation:	Between 250 - 1300 microns
Aflatoxins:	Aflatoxin B1: Max 5 PPB
Total Aflatoxin:	Max 20 PPB
Residues of pesticides:	Free
Heavy Metals:	Free

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

- Destination: any port in the world
- Sample: at the buyer's expense

