

# Corn



GRAIN MILLERS



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WE ARE GRAIN MILLERS, A TRUSTED INGREDIENT PARTNER PROVIDING CONSISTENTLY GOOD FOOD THROUGHOUT THE SUPPLY CHAIN. EVERY DAY, WE DO WHAT IS GOOD FOR OUR FARMERS, OUR MANUFACTURERS, OUR DISTRIBUTORS, AND CONSUMERS. IT'S A SIMPLE MISSION, BUT ITS IMPACT IS LARGE. OUR PRODUCTS AND PARTNERSHIPS ALLOW US TO HELP PEOPLE LIVE HEALTHIER LIVES, BECAUSE DOING THE RIGHT THING IS GOOD FOR EVERYONE.

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# Corn

## ORGANIC AND NON-GMO MILLED TO YOUR SPECIFICATIONS.

All of our yellow and white dry-milled corn products are available as Non-GMO Project Verified and Certified Organic. Because we buy directly from the farm, we are uniquely able to procure whole kernel corn based upon your needs, specifications, and desired manufacturing process. This strong relationship with the grower, combined with our comprehensive Sustainable Grower Program and Identity-Preserved milling practices, ensures that we consistently deliver superior quality dry-milled corn products.



# Corn

We use only dent corn that has been cleaned, degerminated, and roller milled to create Grain Millers' dry milled corn products, including both yellow and white varieties. Functional in many product applications, corn can provide your end product with enhanced texture, color, flavor, and fiber.



## CORN GRITS

The coarsest ground corn meal results in corn grits. The "gritty" texture makes corn grits an ideal ingredient for brewing adjuncts, cereals (including corn flakes), corn muffins, polenta, snack foods, and tamales. Corn grits can also be boiled to create a hot breakfast porridge.

- Yellow Corn Grits
- White Course Corn Grits
- White Medium Corn Grits
- White Fine Corn Grits



## CORN MEAL

Corn meal, while finer and paler than corn grits, is still granular in nature. It is used as an ingredient in bakery mixes, bars, batter mixes, breaders, brewing adjuncts, buns, cereals, cookies, corn breads, corn muffins, corn meal mush, English muffins, hearth breads, pizza crusts, porridge, sausage, scrapple, snack foods, and tamales, as well as for skin-health applications.

- Whole Grain Yellow Corn Meal
- Degerminated Yellow Snack Meal
- Degerminated Yellow Medium Corn Meal
- Degerminated Yellow Fine Corn Meal
- Degerminated Yellow Corn Cones
- Degerminated Yellow Corn Meal
- Whole Grain White Corn Meal
- Degerminated White Snack Meal
- Degerminated White Medium Corn Meal
- Degerminated White Fine Corn Meal



## CORN BRAN

A low-fat, low-cost alternative to other bran products, high-fiber corn bran can be used to increase dietary fiber in mixes, breads, cereals, snack foods, dietary foods, and geriatric foods.

- Yellow Corn Bran
- Yellow Stabilized Corn Bran
- Yellow Stabilized Corn Bran Powder



## CORN FLOUR

Corn flour can be used as an ingredient in baby foods, bakery mixes, batter mixes, breaders, cereals, chili, cookies, pancake & waffle mixes, pasta, snack foods, soft pretzels, stews, and more.

- Yellow Corn Flour
- White Corn Flour
- Whole Grain Corn Flours



## WHOLE CORN KERNELS

Produced by direct grower contract on sustainable farms, Grain Millers whole kernel corn is a wholesome ingredient, rich in flavor and fiber. With our state-of-the-art optical sorting technology and industry-leading food safety standards, you can depend on our quality and uniformity perfect for your snack food applications.

- Yellow Kernels
- White Kernels



## SPECIFICATIONS

### AVAILABLE AS

Organic, Gluten Free, Non-GMO



### PRODUCT APPLICATIONS

- Corn Bread
- Corn Muffins
- Polenta
- Tamales
- Tortillas
- Snacks
- Cereals (Hot & Cold)
- Brewing Adjuncts

### NUTRITIONALS

Nutrients	Degermed Corn Grits Value/100g	Whole Grain Cornmeal Value/100g	Degermed Medium Cornmeal Value/100g	Corn Bran Value/100g	Whole Grain Corn Flour Value/100g	Degermed Corn Flour Value/100g
Calories (kcal)	370	362	370	224	362	375
Total Fat (g)	1.75	3.59	1.75	.92	3.59	1.39
Protein (g)	7.11	8.12	7.11	8.36	8.12	5.59
trans-Fatty Acid (g)	0	0	0	0	0	0
Cholesterol (mg)	0	0	0	0	0	0
Total Carbohydrate (g)	79.54	76.9	79.54	85.64	76.9	82.75
Total Dietary Fiber (g)	3.9	7.3	3.9	79	7.3	1.9
Sodium (mg)	7	35	7	7	35	1
Calcium (mg)	3	6	3	42	6	2
Iron (mg)	1.1	3.45	1.1	2.79	3.45	0.91
Vitamin A (IU)	214	214	214	71	214	213
Vitamin C (mg)	0	0	0	0	0	0

The analytical data in Nutritionals is provided solely as a guideline from the USDA database. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

### REGULATORY STATEMENTS

- A. Ingredient declaration: 100% Corn
- B. Flavors: None Added
- C. Product contains no components from an animal source
- D. SDS available upon request

### PACKAGING

- 1-10 lb. bags
- 25 lb. bags
- 40-50 lb. bags
- 2,000-2,100 lb. totes
- Bulk

Packaging options may vary by product type

### FACILITY INFORMATION

Location	Organic	Food Safety & Quality	Kosher	Other
Marion, IN	Oregon Tilth	BRC	Indianapolis Beth Din	Non-GMO

## OUR SERVICES

### SINGLE-SOURCE ADVANTAGE. PERSONALIZED SERVICE.

We make sure goodness extends up and down our supply chain. From the moment crops leave the farm, every grain is shepherded through our secure milling process, to packaging, and on to you. We're continually reinvesting in our facilities to ensure cleaning, sorting, and detection technologies are state-of-the-art, all to provide you with the purest grains possible.

With Grain Millers as your single source for grain, dry, and functional ingredients, you'll always know that the highest levels of food safety, quality control, and freshness have been maintained. Our customers tell us they trust Grain Millers to solve their problems because of our vast expertise beyond conventional food systems. We enjoy a good challenge, and we're willing to work with you



### CUSTOM BLENDS

Finding the right blend of grains and fibers to fit the technical needs of your product can be a challenging task, but we'll work with you to formulate a unique blend that delivers the product quality our customers expect. Our facilities are all nut-free and dairy-free for allergy-friendly options.

Our blending services have the benefit of being on-site, so when you choose a value-added blend instead of individual ingredients, you automatically save on transportation, bulk packaging costs, and minimize shipping delays.

### TECHNICAL ASSISTANCE

You have standards. We can help you meet them with precision. Our food scientists will work with you to develop an economically feasible formula that performs on par with your brand, delivering the specific texture, absorption, flavor, or appearance profile that you require.

We specialize in natural and organic solutions to help preserve your clean label and keep your customers happy.

### CONSUMER CO-PACKAGING

Our retail and food service packaging facilities provide customer-ready, turnkey products for store shelves. Grain Millers can handle products from the field to supermarket, including processing the grain, mixing the ingredients, packaging for retail or food service, and shipping directly to you.

Almost all of our products can be packaged directly into your own custom bag or label that includes an inventory code, logo, or marketing name. Our canister, pouch, and retail box lines provide many customizable options.

# THE GRAIN MILLERS WAY

GRAIN MILLERS MAKES DECISIONS BASED ON SHARED VALUES AND WE INVEST IN WHAT IS GOOD – NOT JUST FOR US, BUT FOR THE FARMERS WE DEPEND ON, THE CUSTOMERS WE SERVE, AND THE WORLD WE ALL LIVE IN.

IT'S MORE THAN PROCESSING. IT'S OUR

*Promise.*



GRAIN MILLERS

## MILLED PRODUCTS

OATS RYE  
WHEAT TRITICALE  
FLAX CORN  
BARLEY

## SUPPLIED PRODUCTS

LENTILS CHIA SEEDS  
SOYBEANS SPLIT PEAS  
PUMPKIN SEEDS RICE  
SUNFLOWER SEEDS MUSTARD  
AMARANTH

## OAT FIBER & FUNCTIONAL FLOURS

## FEED PRODUCTS