MAIZE GLUTON MEAL

Corn Gluten Meal is prepared by recentrifugation, filtering and drying of gluten slurry obtained in starch gluten separation in the mill.

It has a high protein, high nutrient density, high energy ingredient consisting of insoluble protein in combination with minimal quantity of starch and fiber fractions. This high protein concentrate is commonly provided at minimum 62% protein. It is highly digestible, contains ME 4131 K Cal/Kg. on D.B. for chicks and rich source of available Carotene 49-72 mg/Kg. and Xanthophyll 244-550 mg/Kg.

Use in Poultry Feed :

Feeding requirement of Poultry are characterized by great variability in needs according to class of birds being fed. (Chickens, Broiler, Laying hens etc.) Pigments to produce desired colour of skin and egg yolk is another special feature of poultry feeds. Feed stuff from corn wet milling have an important place in fulfilling these requirements. Most heavily used feed stuff is CGM. It is high in nutrient density and energy value, a good source of Vitamins and Minerals, high in methionine and efficient source of Xanthophylls, which are valued for their skin and yoke pigmentation.

PROXIMATE ANALYSIS :

% Moisture (Max)
10.0

% Protein on D.B. (Min)
62.0
% Starch on D.B. (Max)
17.0
% Fat on D.B. (Max)
7.0
% Fiber on D.B. (Max)
2.0
% Ash on D.B. (Max)
1.7

% Total digestible Nutrient
84.0

Maize Starch

Diverse uses of starch make it a very versatile product. Maize or Corn Starch is a typical cereal starch with distinctly low protein and ash contents. Its carbohydrate content of high purity makes it of use in several industries.

Starch occurs in nature in many ways. Maize contains about 66% of starch which can be separated from other ingredients by various processes such as steeping, grinding, purifying and drying. The physico-chemical and functional properties of starch exhibit a wide variation with slight change in the production parameters. One of the important properties is of the viscosity of starch slurry. Normally, starch has near neutral PH. With an increase in the PH, viscosity of starch tends to show an increase, thus making it possible to have diverse uses. This is commonly known as High Viscosity Starch and is used in the textile industry for sizing.

Maize Starch Typical Specifications

Property	Maize Starch
Appearance	White Powder
Odour	Odourless
PH(10%ag. slurry)	4.5-7.0
Particle size:no Retention at	85 mesh
Moisture%	10.0 to 12.0
Starch content on dry basis	98% Min
Total Ash on DB cold water	0.25% Max
Solubility	0.4% Max
Viscosity(Redwood v iscometer No 1, 3% paste at 75 c} Viscosity by BFV at 20rpm,5%paste cooked at 75c for 30min	36-45 sec

800-100 cps

Protein conent	0.6% Max

Customized specification can also be achieved