

Premium Non-GMO White Corn from Brazil: A Superior Offering

We are proud to present our exclusive offer of non-GMO white corn sourced from the fertile fields of Brazil. This premium product meets rigorous international standards and certifications, ensuring its excellence for various food applications. Our white corn stands out for its superior quality, consistent texture, and versatile culinary uses.

Grown in the heart of Brazil's agricultural heartland, our non-GMO white corn is cultivated using sustainable farming practices that preserve the land's natural richness. The corn is carefully selected, processed, and packaged to maintain its pristine condition and unparalleled flavor. Each kernel exhibits a bright, clean appearance and a delightfully crunchy texture that elevates any dish.

Our white corn has been meticulously tested and certified to meet the highest international standards for food safety and quality. This includes certifications from leading global organizations, such as the USDA Organic, Non-GMO Project, and Kosher certifications, ensuring that our product meets the diverse needs of customers worldwide. We take great pride in our commitment to transparency and traceability, providing our buyers with complete confidence in the integrity of our supply chain.

Beyond its exceptional quality, our Brazilian white corn offers a competitive pricing advantage due to the region's favorable growing conditions and efficient logistics. This allows us to deliver a superior product at a value-driven price point, making it the ideal choice for food manufacturers, distributors, and retailers seeking to optimize their profit margins while providing customers with a premium-quality ingredient.



Origin and Pricing: Competitive Value from Brazil

Origin

Our non-GMO white corn is sourced exclusively from carefully selected farms in Brazil, known for their ideal growing conditions and sustainable agricultural practices. The tropical climate and rich soil of Brazil contribute to the corn's exceptional quality and flavor profile.

Type

This offering features premium white corn, prized for its versatility in various food applications. White corn is particularly valued in the production of tortillas, corn flour, and other specialty products where color and texture are crucial.

Price and Value

At USD 335 per metric ton, our non-GMO white corn offers exceptional value. This competitive pricing reflects our commitment to providing high-quality products at accessible rates, enabling our clients to maintain profitability while meeting consumer demand for non-GMO options.

Exporter Certifications: Ensuring Quality and Compliance

1 FDA and GACC Compliance

Our exports meet the stringent standards set by the U.S. Food and Drug Administration (FDA) and the General Administration of Customs of China (GACC). This dual compliance ensures our corn meets international food safety and quality benchmarks, facilitating smooth importation processes.

2 Robust Food Safety and Quality Assurance

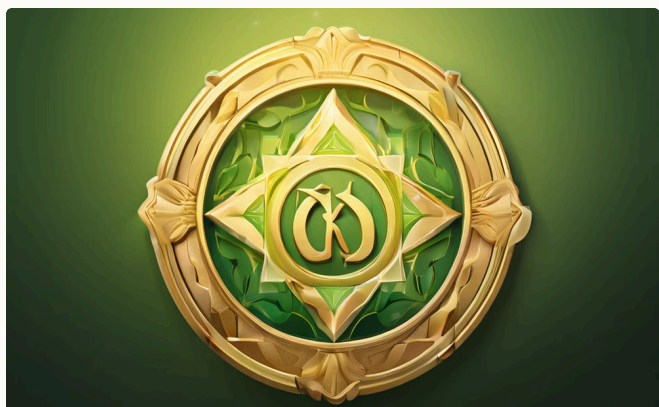
We have implemented comprehensive systems to guarantee product safety and quality throughout the supply chain. These systems include regular testing, quality control checkpoints, and full traceability from farm to shipment.

3 International Quality Management Certifications

Our operations adhere to globally recognized protocols including HACCP (Hazard Analysis Critical Control Points), GMP (Good Manufacturing Practices), IFS (International Featured Standards), and ISO 22000. These certifications demonstrate our commitment to maintaining the highest standards of food safety and quality management.



Additional Certifications: Meeting Diverse Market Needs



Kosher Certified

Our white corn is certified Kosher, adhering to Jewish dietary laws. This certification ensures the product meets strict rabbinical standards of cleanliness, purity, and quality, making it suitable for consumers following Kosher diets.



Halal Compliant

The corn is also Halal certified, complying with Islamic law requirements. This certification guarantees that the product is permissible for consumption by Muslims and has been processed according to Islamic guidelines.



Non-GMO Verified

Our white corn is guaranteed to be free from genetically modified organisms. This certification is crucial for markets with strict non-GMO requirements and caters to the growing consumer demand for natural, non-modified food products.

Physicochemical Specifications: Ensuring Consistent Quality

Our white corn meets rigorous physicochemical specifications to guarantee consistent quality in every batch. These stringent standards ensure the product maintains optimal moisture, oil content, protein, fiber, and starch levels, delivering reliable performance for our customers.

Parameter	Specification
Moisture	Max. 13%
Oil Content	Max. 1.5%
Crude Protein	Min. 7%
Crude Fiber	Max. 1%
Starch	Min. 80%



Granulometry: Precise Particle Size Distribution

1

Coarse Particles (0.500 mm - Sieve 35)

Max. 10% of particles are retained on this sieve, ensuring a minimal amount of larger granules for optimal texture in end products.

2

Medium-Coarse Particles (0.425 mm - Sieve 40)

Max. 15% retention, providing a balanced mix of particle sizes for versatile application in various food products.

3

Medium Particles (0.250 mm - Sieve 60)

Between 40% and 55% retention, forming the bulk of the corn flour for ideal consistency and mouthfeel.

4

Fine Particles (0.150 mm - Sieve 100)

Between 10% and 25% retention, contributing to the smooth texture of the flour.

5

Very Fine Particles (Bottom Pan)

Between 15% and 30% of the finest particles, ensuring proper binding and absorption properties in various applications.

Sensory Evaluations: Maintaining Consistency in Quality

Color

Our white corn maintains a consistent, pure white color throughout each batch. This uniformity is crucial for producing visually appealing end products, especially in applications where the corn's color directly impacts the final appearance.

Flavor

The corn exhibits a characteristic mild, slightly sweet flavor profile typical of high-quality white corn. This neutral yet pleasant taste makes it versatile for various culinary applications without overpowering other ingredients.

Aroma

A subtle, clean aroma is characteristic of our white corn. The scent is fresh and natural, free from any off-odors, indicating proper handling and storage throughout the supply chain.

Texture

When processed, the corn provides a smooth, fine texture that is consistent across batches. This uniformity ensures predictable performance in various food applications, from tortillas to baked goods.



Nutritional Enhancement: Adding Value Through Fortification

1

Enrichment Process

Our white corn is enriched with iron and folic acid, adhering to RDC N° 344 of 13/12/2002. This fortification process involves carefully adding precise amounts of these essential nutrients to enhance the corn's nutritional profile.

2

Regulatory Compliance

The enrichment process strictly follows the standards set by health authorities, ensuring that each batch of corn meets the required levels of fortification. This compliance is regularly verified through rigorous testing procedures.

3

Nutritional Benefits

The addition of iron and folic acid significantly enhances the nutritional value of our corn. These nutrients are crucial for preventing anemia and supporting fetal development during pregnancy, making our product an excellent choice for health-conscious consumers and markets focused on addressing nutritional deficiencies.



Microbiological Specifications: Ensuring Food Safety

RDC N° 12 Compliance

Our white corn meets all microbiological specifications as per RDC N° 12 of 01/02/2001. This includes stringent limits on various microorganisms to ensure product safety and quality.

Mycotoxin Control

In accordance with RDC N° 07 of 18/02/2011, we maintain strict control over mycotoxin levels. Regular testing ensures that our corn remains well below the maximum allowable limits for various mycotoxins.

Comprehensive Food Safety

Our rigorous testing and quality control processes guarantee the absence of pathogenic microorganisms and maintain safe levels of mycotoxins. This comprehensive approach to food safety protects consumers and maintains the integrity of our product.

Nutritional Information: Comprehensive Breakdown

Nutrient	Amount per 50g Serving	% Daily Value*
Caloric Value	170 Kcal (721 kJ)	9%
Carbohydrates	37.0 g	12%
Proteins	3.4 g	5%
Total Fats	0.9 g	2%
Saturated Fats	0 g	0%
Trans Fats	0 g	**
Dietary Fiber	2.4 g	10%
Sodium	0 mg	0%
Iron	2.1 mg	15%
Folic Acid	75.0 mcg	19%

Packaging Options: Versatility for Every Need



Bulk Packaging

Our corn is available in 50kg and 25kg polypropylene bags, ideal for large-scale industrial use. These durable bags protect the product during transportation and storage, maintaining its quality.



Retail Packaging

For consumer markets, we offer 20 packs of 1000g each. These retail-ready packages are designed for easy shelf display and consumer appeal, featuring clear labeling and product information.



Customized Options

We also provide options for raffia and laminated raffia packaging upon request. These materials offer additional protection against moisture and can be customized to meet specific client requirements or branding needs.



Storage and Transportation: Maintaining Product Integrity

1

Shelf Life

Our white corn has a shelf life of 120 days from the date of manufacture when stored under proper conditions. This extended shelf life ensures flexibility in distribution and retail cycles.

2

Storage Conditions

The product should be stored at room temperature, away from direct sunlight and moisture. Proper ventilation is crucial to maintain the corn's quality and prevent moisture buildup.

3

Transportation

We ensure that our corn is transported in clean, dry vehicles free from residues of other chemical substances, toxins, greases, or lubricants. The product is protected against moisture and direct sunlight during transit to maintain its integrity.

4

Contamination Prevention

Our storage and transportation protocols include measures to prevent contamination from odors, insects, or chemical agents. This includes proper segregation from potential contaminants and regular quality checks throughout the logistical process.

Payment Terms: Flexible and Secure Options

Accepted Instruments

We accept various payment instruments including MT-700/MT-760, DLC/SBLC. These instruments must be irrevocable, transferable, divisible, assignable, confirmed, and payable at sight, ensuring security for both parties.

Coverage and Timing

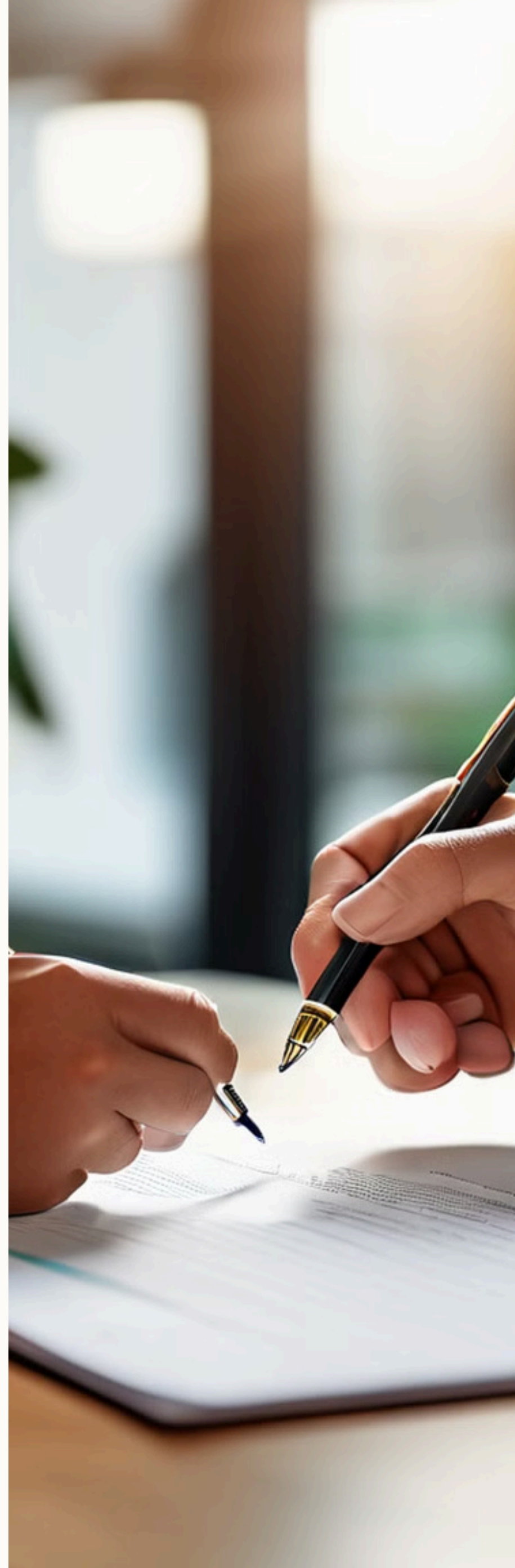
Payment instruments must cover 100% of the total invoice value. The buyer has a maximum of 5 days to send the SWIFT after the seller approves the draft payment instrument.

Alternative Methods

For long-term contracts, we may consider alternative payment methods after the first three months of continuous supply, based on the established relationship and track record.

Release of Funds

Funds are released upon depositing the shipping documents at the buyer's bank. 100% of the total sold amount is paid once the documents' authenticity is verified.





Contract Procedures: Ensuring Smooth Transactions

1

Initial Purchase Request

The process begins with the buyer submitting a purchase request (OIPC). This formal expression of interest initiates the negotiation process and allows us to tailor our offer to the buyer's specific needs.

2

Corporate Offer and Agreement

We respond with a comprehensive Corporate Offer detailing product specifications, packaging, pricing, payment methods, and delivery terms. Upon agreement, both parties sign the offer, and the buyer provides necessary information for the sales contract.

3

Contract Finalization and Invoice

Once terms are agreed upon, a formal contract is signed, and we issue a commercial invoice for payment according to the agreed terms. This step formalizes the agreement and sets the stage for order fulfillment.

4

Order Preparation and Shipping

After payment confirmation, we begin preparing the order. Shipping times are specified in the Commercial Invoice and are based on the agreed-upon delivery schedule. We ensure timely preparation and dispatch to meet the buyer's needs.



Commitment to Quality and Service

1 Quality Assurance

We stand behind the quality of our non-GMO white corn with rigorous quality control measures at every stage of production and distribution. Our commitment to excellence ensures that every shipment meets or exceeds the specified standards.

3 Continuous Improvement

We are committed to continuous improvement in our products and processes. We welcome feedback from our clients and regularly invest in research and development to enhance our offerings and meet evolving market needs.

2 Customer Support

Our dedicated customer support team is available to assist with inquiries, provide additional information, and support you throughout the purchasing process. We value long-term relationships and strive to exceed your expectations in service and product quality.

4 Sustainability Commitment

Our non-GMO white corn is sourced with a strong commitment to sustainable agricultural practices. We work closely with our farmers to ensure environmentally responsible cultivation methods, contributing to the long-term health of the land and communities we serve.