



Dry Corn Ingredients

Traditional ingredients meeting today's nutritional needs



LABEL-FRIENDLY



PLANT-BASED



WHOLE GRAIN



GLUTEN-FREE



SUSTAINABLE

Corn is one of mankind's most traditional foods. And yet, this age-old grain is an exceptionally versatile ingredient for meeting modern consumers' complex nutritional needs.

Cargill dry corn ingredients can enhance your products with authentic taste from the highest-quality yellow and white corn, together with a wealth of label-friendly advantages.

Label-friendly appeal

- **Nutritional benefits**, including whole grain and dietary fiber
- **Gluten- and allergen-free**; non-GMO options available*
- **Sustainably milled**: Cargill's proprietary dry milling process uses 80% less water
- **Supply transparency** and consistent quality through our industry-leading identity preservation process

CARGILL PRODUCTS

	Key Properties	Functional Benefits
MaizeWise® Whole Grain Corn Flour* / Meal / Masa	<ul style="list-style-type: none"> • 100% whole grain • Range of flavors, from neutral to toasted corn • Variety of granulations • Treated for extended storage stability 	<ul style="list-style-type: none"> • Whole grains have been linked to various health benefits, including supporting a healthy body weight • Versatile formulation options
MaizeWise® Corn Bran	<ul style="list-style-type: none"> • Minimum 80% TDB DB insoluble dietary fiber • Coarse and fine particle sizes available 	<ul style="list-style-type: none"> • Dietary fiber supports digestive health, lowers cholesterol & promotes satiety • Botanical source of fiber
Masa Flour	<ul style="list-style-type: none"> • Sourced from yellow or white corn • Variety of granulations • Clean taste • Sustainably milled • Bright color 	<ul style="list-style-type: none"> • Crispy texture • Great flavor • Consistent quality • Can be customized to specific needs
Traditionally and Specialty Milled White and Yellow Goods Flour / Meal / Grits	<ul style="list-style-type: none"> • Sourced from conventionally bred, food-grade, hard-starch hybrids • Variety of granulations 	<ul style="list-style-type: none"> • Consistent quality • Wide spectrum of particle sizes to fit many different applications

APPLICATIONS



Bakery



Beverages
(Alcoholic)



Confectionery



Convenience
Foods



Nutritional
Supplements



Snacks/
Cereals

Partner with Cargill for consumer-pleasing products.

Contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

**Non-GMO options available. There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.*

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

Cargill.com

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