



Bunge Milling, Inc.
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WHOLE GRAIN YELLOW CORN FLOUR YCM 315

Applications: Whole Grain Formulations Including Nutritional Foods, Ready-to-Cook Cereals, Snack Foods, Batters & Breadings, Prepared Foods

ANALYSIS	MIN	MAX
Moisture	9.0%	12.0%
Protein (dsb)	7.0%	9.0%
Oil (dsb)	3.0%	4.5%
Ash (dsb)	0.8%	1.8%
Total Dietary Fiber (dsb)	8.0%	10.5%

GRANULATION		MIN	MAX
On U.S.	40	0.0%	1.0%
On U.S.	60	10.0%	30.0%
On U.S.	80	10.0%	30.0%
Thru U.S.	80	45.0%	80.0%

* Alpine Air Jet Sieve, 50 grams, 2 minutes

ATTRIBUTES	MIN	MAX
Bulk Density, lbs/ft ³	34.3	36.9
Crude Fiber (dsb)	1.45%	2.25%
Total Dietary Fiber (dsb)	8	10.5
Bostwick cm@ 30 sec.	0	10
RVA Peak Viscosity (RVA units)	80	150
RVA Peak Time (minutes)	> 5.0	

This product has not been subjected to a validated pathogen kill step

This product contains no added sugars

PACKAGING: 50 lb bags, 2000 lb totes, bulk truck or bulk rail

NUTRIENT CONTENT PER 100 grams	
Calories	344 kcal
Moisture	10.0 g
¹ Protein	8.1 g
¹ Fat	3.6 g
Saturated	0.58 g
Unsaturated	3.02 g
Mono	1.01 g
Poly	2.01 g
Trans Fat	0 g
Cholesterol	0 g
¹ Ash	1.1 g
¹ Total Dietary Fiber	7.3 g
Carbohydrates*	77.2 g
Complex	76.6 g
¹ Sugars	0.6 g
¹ Vitamin A	214 I.U.
¹ Vitamin C	0 mg
¹ Vitamin D	0 µg
¹ Thiamine	0.4 mg
¹ Niacin	3.6 mg
¹ Riboflavin	0.2 mg
¹ Folate, food	25 µg
¹ Iron	3.5 mg
¹ Calcium	6 mg
¹ Sodium	35 mg
¹ Potassium	287 mg
¹ Magnesium	127 mg
¹ Phosphorus	241 mg
¹ Zinc	1.8 mg

¹ USDA SR28 Cornmeal, whole grain, yellow

MYCOTOXINS, PESTICIDE RESIDUE, EXTRANEEOUS MATTER: To comply with Federal regulations.

SHELF LIFE: When stored in original unopened container in an area that is clean, cool, dry and free of insects, rodents, birds and penetrating odors, product has a shelf life of 12 months.

Ingredient Legend: Cornmeal, whole grain, yellow

Country of Origin: U.S.A.

g = gram, mg = milligram, I.U. = International Units

*** Carbohydrates include Total Dietary Fiber**

Revision date: 22 April 2018

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