NATURE'S POWER FOR POWERFUL BRANDS

OUR PRODUCTION BASE:

At 3 production sites in Europe, we process 760 thousand mt of harvested grain annually into the wide range of corn and wheat ingredients.



INTERSTARCH

CORN PRODUCTS FOR FEED

The Interstarch company offers a wide range of products from the feed group, which is a valuable supplement to the diet of animals in the production of compound feed for various industrial livestock, domestic animals and pets. Such products as corn gluten meal, corn gluten feed, corn germ expeller and corn germ are well-known feed additives. Thus, corn gluten meal contains a large amount of amino acids, and thanks to the complex of microelements, fat-soluble and water-soluble vitamins, corn gluten improves the useful properties of feed, improving performance indicators and reducing protein deficiency.

Corn gluten feed is a source of feed fibers, protein, soluble carbohydrates due to the use of corn steep liquor, it is enriched with amino acids, mineral salts, phosphorus, magnesium, calcium. The use of corn germ expeller as a high-energy, fat-protein, vitamin and phosphorus-containing additive in the diet of animals and in the production of compound feed ensures high and stable productivity of animals, allows you to save scarce and expensive feed additives. Corn germ expeller contains polysaturated fatty acids, which are indispensable in the body of animals and poultry. Corn germ is a high-calorie fat-protein product that is an independent ingredient in the diet of farm animals in the production of compound feed and premixes.

		Corn gluten meal (CGM)	Corn gluten feed (CGF)	Corn germ	Corn germ expeller
Moisture	%	< 10,0	< 12,0	< 7,0	< 5,0
Protein content (in DS)	%	> 65,0	> 18,0	< 15,0	> 20,0
Total fat content (in DS)	%	< 10,0	> 1,5	> 45,0	< 14,0
Starch content (in DS)	%	< 20,0	12 - 27	< 20,0	< 20,0
Ach content (in DS)	%	< 3,0	< 1,8	< 1,5	< 1,5

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INTERSTARCH

VITAL WHEAT GLUTEN

Wheat gluten is a natural protein derived from wheat. Due to the delicate removal and proper drying of raw materials, our AllStarch vital wheat gluten distinguished by its original natural properties, therefore labeled as «vital gluten».

Gluten is used in baking, pasta production, as well as in meat and fish processing (sausages, etc.). In bakery production, gluten gives porous structure, crunchiness and aroma. It makes raw dough firm, elastic and easy to work with. During meat and fish processing, gluten is used as a natural binding protein component, which increases density. In pasta production, it is valued for its elasticity.

Also, wheat gluten is a well-balanced component of dry and wet pet food with an amino acid profile that is complementary to meat protein profiles. It is easily digestible in the small intestine, so the delivery of undigested proteins into the large bowel is minimal, suitable even for some veterinary-exclusive diets.

VITAL WHEAT GLUTEN APPLICATIONS & BENEFITS

Baked goods	Processed meat and fish food	Pet food	Fish feed
Gives softness	Structure improvement	Protein source	Amino acid source
Increases shelf life	Protein binder	Pellet binder	High digestibility
Taste improvement	Cost optimization	Cost optimization	Pellet binder
Dough strength	Partial replacement of animal protein	Storage stability	Cost optimization
Gas retention			Storage stability
Structure improvement			

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