

# Customized ground maize products and gluten-free mixes



**Bindewald**  **Gutting**  
MILLING GROUP

## Ground maize products and gluten-free mixes

We produce maize grits and maize flour in special granulations and fat contents, snack grits for extrusion, maize grits for the food industry, as well as polenta, maize flour and gluten-free baking mixtures for people with gluten intolerance (coeliac disease).

Intensive cooperation with our farmers and seamless raw material management ensure the quality of the maize flours, maize grits, mixes and other ingredients from the producer to the delivery.

The product range from maize flours and maize grits to gluten-free baking mixes is also available from controlled organic cultivation.

All our products are available in a wide variety of fill quantities and in a wide variety of load carriers.







**MASA**



**ALL-PURPOSE FLOUR**

## Gluten-free concept



According to Regulation (EC) No. 41/2009, products may be declared gluten-free if the **maximum gluten content is < 20 ppm.**

We can guarantee that its products are **gluten-free**. For this purpose, the following points are ensured from the receipt of the raw material corn to the loading of the final product:

- Sensitization of the farmers who deliver corn regarding gluten.
- If dry corn is delivered, the grain containing gluten must have been cleaned according to the IDTF list. The pre-cargoes and cleanings are checked at goods receipt.
- Incoming goods of corn: **Elimination of a possible input of gluten-containing grain by means of 4 mm slotted sieves.**
- Only corn is processed in the CORNEXO GmbH mill.
- Bagged goods or goods in big bags are protected against cross-contamination during transport by packaging and additional stretch film or hood.
- For silo loads, cleaning must have been carried out in accordance with the EFTCO standard.

Weekly monitoring of finished goods is performed to ensure gluten-free status. In the last 10 years there was no exceeding of the maximum gluten content of 20 ppm. Due to the implemented gluten-free concept, we can also guarantee < 10 ppm, which is the target in some EU countries.

## GMO-free concept



We process corn exclusively without genetic engineering. To ensure GMO-free, Cornexo has developed this „GMO-free concept“.

### Sourcing of raw material wet corn

- Regional raw material suppliers are preferred.
- Testing of each seed batch for GMOs.
- Terms and conditions of purchase, in which it is determined that only GMO-free seeds may be grown.
- Own reception, drying and storage of the corn.

### Sourcing of raw material dry corn

- Terms and conditions of purchase, in which it is determined that only GMO-free seeds are delivered.
- Supplier selection: Strategic purchasing of dried corn from the south German regions Baden-Württemberg and Bavaria and the French region Alsace to ensure the supply of raw materials.
- Corn batches are analyzed prior to delivery at grain elevators site.
- Defined terms and conditions of transportation.

The GMO-analyses are performed as well as in the external laboratory by using real time PCR. The events TNoS, 35S and DAS are analyzed, other analyses due to customer requests are possible.

This concept is certified annually according to the **FoodChain ID NON-GMO** standard.