

**SHARIFA AGROTECH &  
FOOD PROCESSING Pvt. Ltd.**



**THE WORD MAIZE MEANS "ONE THAT SUSTAINS LIFE"  
MAIZE WAS THE FOOD OF THE GODS THAT CREATED EARTH**

*Providing New Definition to Ingredients*

## COMPANY PROFILE

Sharifa Agrotech is one of the competent producers and suppliers of Dry milled corn Products in India, Our factory is located in Sangli district situated at the boundary of Maharashtra & Karnataka states, Sangli is known as Trade hub for Raw maize coming from both the states, Hence it is available in abundant.

At Sharifa Agrotech we have Installed Advanced **Maize mill of 120 MT/day** capacity over a 15437sqft developed landscape.

All of our equipments are supplied by **M/s Buhler AG (Swiz)** & Installed by M/s Buhler India (B'lore) with AMC for maintaining and enhancing the quality of our prime products Corn grits up to the satisfaction of our valued **End customers.**

Sharifa Agrotech is been backed up by **45 years of rich experience** in Trading & Export of **Raw Maize** and are being considered as one of the topmost Traders in West Maharashtra circle, we are known for **Quality and Consistency** in supply during peak and off peak seasons.

We are backed up by **FSSC 22000:2013 (SGS India Pvt. Ltd.)** and we have been allotted **Halal certification** to all our products by JAKIM approved Institution. All our Processes & SOP's are been drafted and adopted in accordance with FSMS and are been reviewed and corrected by our internal and external auditors time to time.

We have setup our own In-house lab, well equipped with advance laboratory equipments to ascertain the quality of Raw material & Finished material lies strictly between the promised standard ranges as per IS, ASTM & Manuals of methods for cereals & cereal product.

We have tie ups with renowned & reliable logistics team at Mumbai & Chennai with caliber to export our quality Finished goods to any part of world, safely & within promised dates.

We guarantee **100% Husk free, 100% Degermed, Minimal Flour, Fat & Moisture content** These qualities are achieved as per Buhler's International Milling standards.

## TYPICAL COMPOSITION OF YELLOW DENT CORN

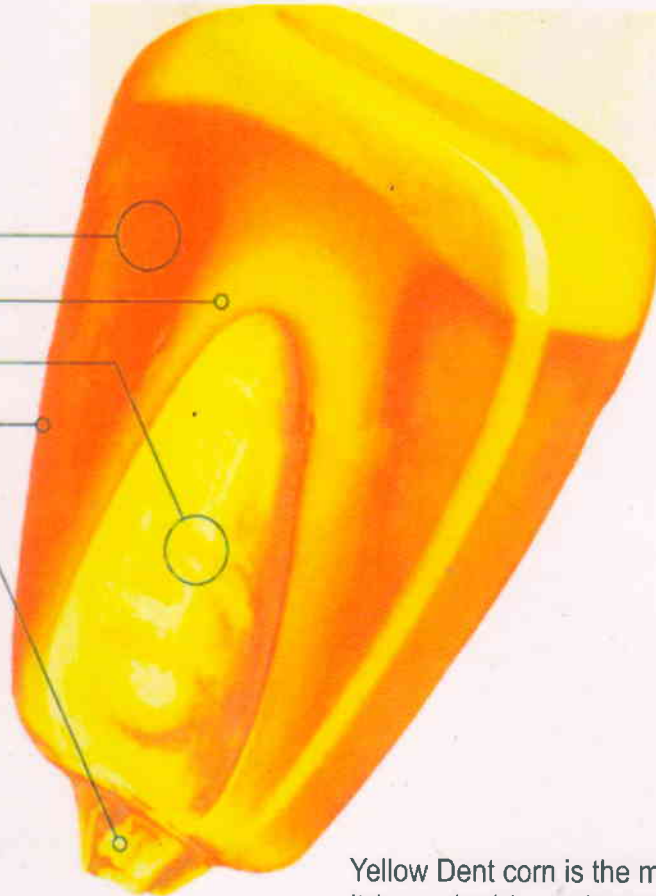
HARD OR HORNY ENDOSPERM

SOFT OR FLOURY ENDOSPERM

GERM OR EMBRYO

BRAN COAT OR PERICARP

TIP CAP OR PEDICEL



Yellow Dent corn is the most cultivated corn in the world, It is marked by a depression in the crown of the grain. It is known for its high starch content and low protein, It has got high specific weight. This type of grain is little harder and it is often preferred in Dry milling process.

In India Maize ranks 3rd with annual production of around 25 million tons from 8.86 million hectares It contributes 3.8 % of world production in 2013-14.

Composition of Component Part, Percent of Dry Basis

Component	Kernel Percent	Starch	Protein	Oil	Ash	Sugars	Fiber
Endosperm	82.9%	88.4%	8.0%	0.8%	0.3%	0.6%	1.9%
Germ	11.0%	11.8%	18.4%	29.6%	10.5%	10.8%	18.8%
Bran Coat	5.2%	7.3%	3.7%	1.0%	0.8%	0.3%	86.9%
Tip Cap	0.8%	5.3%	9.1%	3.8%	1.8%	1.6%	78.6%
Whole Kernel	100.0%	75.0%	8.9%	4.0%	1.5%	1.7%	8.9%



# SPECIFICATIONS OF OUR RAW MAIZE (FROM KARNATAKA)

In India Major maize producing states are Karnataka, Andra & Bihar. Karnataka is the leading producer of maize it produces around 4.9 million tons from 1.3 million hectares i.e around 24 % of India's total produce. Maize from Karnataka is internationally appreciated due to following reasons

- High starch content 70-80%
- Low Protein & Low Fat content
- Cultivated both in Kharif and Rabbi
- Known as AmyloMaize (Amylose  $\geq 22\%$ )
- Provides Max. Expansion ratio in extruders
- Non GMO

## Components

**Starch : 62.0 %**  
**Moisture: 14.5 %**  
**Protein : 8.0 %**  
**Corn Oil : 4.3 %**  
**Fiber : 11.2 %**



## Nutrition Facts

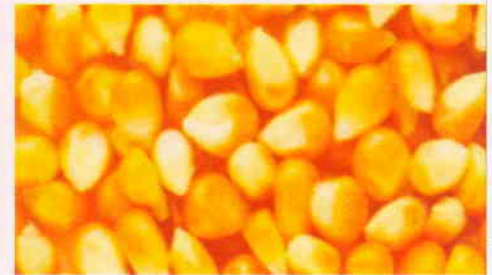
Serving Size 1/2 carton (99g)

### Amount Per Serving

**Calories** 110      Calories from Fat 20

**% Daily Value\***

<b>Total Fat</b> 2.5g	<b>4%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> less than 5mg	<b>1%</b>
<b>Sodium</b> 110mg	<b>5%</b>
<b>Total Carbohydrate</b> 20g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 6g	
<b>Protein</b> 3g	

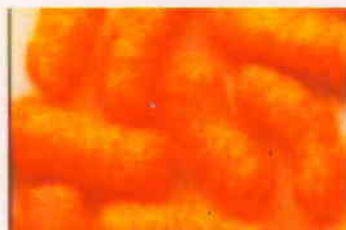
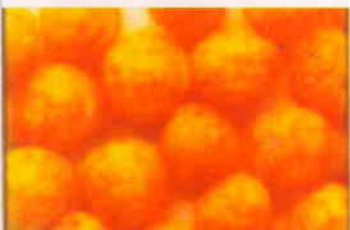


## CORN / MAIZE GRITS FOR EXTRUSION INDUSTRIES

Extrusion cooking of cereals is a very important process in food industry, since it regards a wide range of products such as snack-foods, baby-foods, breakfast cereals, noodle, pasta and cereals based blends. Corn meal is a major ingredient for extruded foods, such as ready-to-eat breakfast cereals and snacks. Extruded cereal products are the result of the interaction of the extrusion process and the ingredients in the formula.

Consequently, the product qualities are significantly affected by extruder operation and the quality and functional aspects of the ingredients. Many extruded snack and cereal products are predominantly composed of corn.

Degermed, dry milled corn is used in the form of various-sized grits and flours. Particle size distribution of these ingredients is an important factor in achieving desired product qualities and extruder performance. However, changes in the quality of the corn meal or flour can result in product that is not acceptable.





## CORN / MAIZE GRITS COARSE – MEDIUM

C-M Corn Grits are medium size grit produced for Food industry Coarse Corn Grits is unique, nutritious .It is processed & refined According to customer suggested particle size . Coarse Corn grit is primarily used for extruded snacks Industries Our maize grits have No artificial color; No preservatives added They are processed in a hygienic, controlled and in safe manner.

### PRODUCT TYPE 101 / 101A / 106 / 108



PROPERTIES	TYPICAL VALUE	RANGE
MOISTURE	12.20%	11.5 -13.5 %
FAT	0.80%	0.5 -2.0 %
TOTAL ASH	0.35%	0.2 - 0.5 %
PROTEIN	7.80%	7.0 – 9.0 %
ALCOHOLIC ACIDITY	0.09%	0 – 0.15 %
DENSITY	0.67	0.6 – 0.7 %
STARCH CONTENT	53.6	50 – 60 %
CRUDE FIBER	0.3	0.2 – 0.4 %
BLACK SPECS	3	0– 12 /10 SQ INCH
PARTICLE SIZE	TYPICAL VALUE**	RANGE
ON 1000 MICRON	50%	48-52 %
ON 710 MICRON	45.2%	42-46 %
ON 425 MICRON	4.5%	3.5-5.5%
ON 300 MICRON	0.3%	0-0.5%
PAN	-	0

\*\* Any particle size orders can be processed satisfying customer and MOQ

## CORN / MAIZE GRITS FINE- SUPER- EXTRA FINE

C-M Corn Grits are medium size grit produced for Food industry Coarse Corn Grits is unique, nutritious .It is processed & refined According to customer suggested particle size . Coarse Corn grit is primarily used for extruded snacks Industries Our maize grits have No artificial color; No preservatives added They are processed in a hygienic, controlled and in safe manner.

### PRODUCT TYPE 109 / 115 / 117



PROPERTIES	TYPICAL VALUE	RANGE
MOISTURE	12.45%	11.5 -13.5 %
FAT	0.92%	0.5 -2.0 %
TOTAL ASH	0.35%	0.2 - 0.5 %
PROTEIN	7.58%	7.0 – 9.0 %
ALCOHOLIC ACIDITY	0.09%	0 – 0.15 %
DENSITY	0.72	0.65– 0.75 %
STARCH CONTENT	58.6	50 – 60 %
CRUDE FIBER	0.3	0.2 – 0.4 %
BLACK SPECS	5	0– 12 /10 SQ INCH
PARTICLE SIZE	TYPICAL VALUE**	RANGE
ON 600 MICRON	-	0%
ON 425 MICRON	.58%	50-65 %
ON 300 MICRON	30%	25 -35%
ON 250 MICRON	10%	10-12%
PAN	2%	0-2%

\*\* Any particle size orders can be processed satisfying customer and MOQ

## CORN / MAIZE FLAKING GRITS

Flaking Grit is the largest size grit produced for the food industry. Grit size and purity are at a premium. The primary usage for this product is for traditional corn flake production. It is processed, refined according to customer suggested particle size. Our maize grits have No artificial color; No preservatives added. They are processed in a hygienic, controlled and in safe manner.

PRODUCT TYPE SA#1 / SA#2 / SA#3 / SA#4



PROPERTIES	TYPICAL VALUE	RANGE
MOISTURE	12.52%	11.5 -13.5 %
FAT	0.98%	0.5 -2.0 %
PROTEIN	7.80%	7.0 – 9.0 %
DISCOLORED	1 Pc / Kg	3 Pc / Kg Max
DAMAGED	2 Pc / Kg	5 Pc / Kg Max
WHOLE KERNELS	25 Pc / Kg	50 Pc / Kg Max
COBS / STALK	5 Pc / Kg	10 Pc / Kg Max
FREE GERMS	0	2 Pc / Kg Max
SHELL ATTACHED	22 Pc / Kg	40 Pc / Kg Max
PARTICLE SIZE	TYPICAL VALUE**	RANGE
ON 4750 MICRON	-	0-2 %
ON 4000 MICRON	15.5%	10-20 %
ON 3350 MICRON	73.7%	30 -85%
ON 2800 MICRON	10.8%	0-15%
PAN	-	0-1%

\*\* Any particle size orders can be processed satisfying customer and MOQ

## CORN / MAIZE FLOUR

Corn Flour is a fine granular product that is used as a filler, binder, and thickener in the cookie, pastry and meat industries. Also used as a principle ingredient in pancake mixes, ready-to-eat cereals, snack foods and bakery mixes. Our maize grits have No artificial color; No preservatives added. They are processed in a hygienic, controlled and in safe manner.

Product Type Coarse & Fine



PROPERTIES	TYPICAL VALUE	RANGE
MOISTURE	12.35%	11.5 -13.5 %
FAT	0.72%	0.5 -2.0 %
TOTAL ASH	0.95%	0 - 3 %
PROTEIN	7.58%	7.0 – 9.0 %
STARCH CONTENT	68.6%	60 – 70 %
CRUDE FIBER	0.3	0.2 – 0.4 %
PARTICLE SIZE	TYPICAL VALUE**	RANGE
ON 425 MICRON	-	0 %
ON 250 MICRON	4.2 %	0-5 %
PAN	95.8 %	90-96 %

\*\* Any particle size orders can be processed satisfying customer and MOQ



# MILLING PROCESS AT SHARIFA AGROTECH

We have adopted Dry Corn milling concept by Tempering – Degermination process, Our Machinery & Technology is imported from M/s Buhler AC Switzerland and installed by M/s Buhler India



## CERTIFICATES AND CREDENTIALS



"FSSC 22000"



"FSSAI Certificate"



HALAL -JAKIM

# INFRASTRUCTURE AT SHARIFA AGROTECH

Separator Classifier with Aspirator and Magnetic separator for efficient separation & cleaning of Grains before processing



Four Roll- roller mill with electronic feed roll regulation for maximum grinding efficiency and high level of sanitation



Advance & Automized Plan sifter with 6 section



Latest Corn De-Germinator flexible operation  
Flaking grits - Wet Hulling  
Snack grits - Dry Hulling



Pneumatic Mill Stock Handling  
Airlock array system



The SORTEX machine is the range for sorting solutions of corn/maize processors which has the highest standards in producing a safe and quality product, consistently.





# Best Quality Ingredients for Food & Beverages



## **SHARIFA AGROTECH & FOOD PROCESSING Pvt. Ltd.**

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