

حبوب بامبا



ذرة آل

Corn

We are listed at the apex in the list of the most preeminent yellow corn exporters and suppliers in Argentina. The entire gamut of corn maize is procured in our well-reputed lands. In addition to it, the demand of the maize is increasing in the domestic as well as in international market as these are of optimum quality and do not have any alternative present in the market.



Salient Pampa International Trade Corp. Corn seeds features:

- Finely processed
- Precise colour
- Great taste
- Rich source of nutritional contents
- Competitive pricing

نحن مسجلون في ذروة القائمة لأهم الموردين و المصدريين للذرة الصفراء في الأرجنتين ، وإن سلسلة الذرة الكاملة تنتج في أراضيها. وقد تزايد الطلب عليها في السوق المحلي و العالم لم لها من

جودة. وليس لها بديل آخر في السوق

مميزات الذرة

- دقة في التصنيع

- دقة في اللون

- لذيذ الطعم

- غني في التغذية

- اسعار منافسة -

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شركة بامبا للتجارة العالمية
Pampa
International Trade Corp.™



Composition:

The gluten from seed has a great value as a material food. It consists of a mixture of nitrogenous substances (proteins) contained in the grain. It is used in the preparation of food rich in protein. The main concentrates of gluten, with 23 per cent of protein substances. The starch of maize grain served as raw material for the food industry. On the basis of starch is obtained multiple bakery products, cornstarch, confectionery, gum, cervceria, etc. The chemical component of maize grain is the starch, (that is the manner in which the cereals stored energy in the grain) to which corresponds to 72 or 73 percent of the weight of grain. Other carbohydrates are simple sugars in the form of glucose, sucrose and fructose in quantities vary from 1 to 3 percent of the grain. The corn oil has a low level of saturated fatty acids: palmitic acid and esteárico, with averages of 11% and 2 percent respectively. In contrast, contains relatively high levels of polyunsaturated fatty acids, primarily linoleic acid, with an average value of about 24 per cent. Only have been found low quantities of acids and linolenic arachidonic. In addition, the corn oil is relatively stable, contain only small quantities of linolenic acid (0.7%) and high levels of natural antioxidants. The corn oil enjoys high reputation because of the distribution of its fatty acids, primarily oleic acid and linoleic. In this regard, who consume corn degerminado obtain less oil and fatty acids that who consume the whole grain.

The maize pisingallo (reventador, palomero or pororó) has a kind of grain with endosperma corneo very hard, containing only a small bearings of starch locked in a pericarpio dense and resistant.

Analysis:

- Fat : 4.45%
- Proteins : 9.91 %
- Fibers : 37.3 gr
- Humidity : 14.5 %
- Density : 72 P/h
- Fiber : 2.66 %
- Starch : 71.3%

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