

# WHOLE GRAINS

are an emerging  
opportunity in new  
product development.

Whether you are reformulating existing products or creating something new, Bunge's line of whole grain corn ingredients can help you meet your functional and labeling targets. The benefits of choosing whole grains are clear, from a lower risk for chronic illnesses such as heart disease, diabetes and cancer, to weight management and digestive health.

**GROUND WHOLE GRAIN CORN (YCM 300 and YCM 205)**, a smaller particle size makes these products ideal for twin screw extrusion applications.

**COARSELY GROUND WHOLE GRAIN CORN (YCM 260)**, its larger particle size makes it ideal for single screw direct expanded applications.

**CORN BRAN** — corn bran is ground into a variety of products having different particle sizes and fiber levels.

**YCM 300 VS. YCM 315** — Similar names for two different whole grain ingredients with two different purposes. YCM 300 (and a related whole corn product, YCM 205) are intended for use in direct expanded applications while YCM 315 is intended for use in dough forming applications including pellets.



**BUNGE MILLING**  
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Ground  
Whole Grain Corn



Coarsely Ground  
Whole Grain Corn



Corn Bran