BR Mill alimentos

OUR PRODUCTS

At BRMill, the quality of our products originates from a controlled, integrated, and certified origin.

We combine agricultural production and processing on the same farm in Silvânia, Goiás, Brazil, in a model that guarantees absolute control over each stage of the process and sustains our competitive advantage.





Our corn is cultivated through the strict selection of high-quality, non-GMO seeds, specifically chosen to ensure productivity, sustainability and food safety.

Every planted hectare is continuously monitored, with nutritional analysis, technical corrections, and ongoing investments in technology and mycotoxin control, ensuring a consistent, traceable raw material ready to meet the most demanding markets.



CERTIFICATIONS

The quality of our products is certified by the strictest standards through renowned institutions:

IBD NON-GMO:
Confirms that our production complies with non-GMO product standards.

FSSC 22000:
Ensures that our processes and products meet the most rigorous global food safety standards.

RTRS:
Acknowledges our farm's commitment to good agricultural practices, sustainability, respect for the environment and people, and consistent product quality.

SMETA:
Attests to our commitment to workers' rights, Health and Safety, the Environment, and Business Ethics.

KOSHER:
Certifies that our products are produced in accordance with Jewish dietary laws.

PRODUCT CATALOG





BR 01 – EXTRA FINE CORN FLOUR

It can be used as an ingredient and as a substitute for other flours or starch sources in bakery products, breaded foods, pasta, sauces, seasonings, sweets, soups, broths, cakes, and is also intended for packaging companies for the retail market and domestic consumption.
Due to its high starch content, rapid gelatinization, and appropriate viscosity, it is widely used in the flotation of iron ore and apatite (phosphates). Also used by the adhesives and textile industries.



BR 02 – CORN FLOUR

It can be used in the pasta, soup, cake mix, broth, food coloring, baby food, breading, and snack industries, and is also intended for packaging companies for the retail market and domestic consumption. Due to its high starch content, rapid gelatinization, and appropriate viscosity, it is widely used in the flotation of iron ore and apatite (phosphates). It is also used by the adhesives and textile industries.



BR 03 – COARSE CORN FLOUR (SEMOLINA)

Due to its fine and uniform particle size, the product is widely used in the formulation of food colorings due to its high pigment absorption capacity. It can also be used in soup production, extrusion for snack manufacturing, and by packaging companies for the retail market and domestic consumption.



BR 04 – CORNMEAL/FINE CORN GRITS

Widely used in the extrusion of snacks, this product can also be applied in beer production, providing higher yield and foam quality, as well as in the manufacturing of distilled beverages and by packaging companies for the retail market and domestic consumption. Another use is in the manufacture of extruded corn for the production of biodegradable packaging.



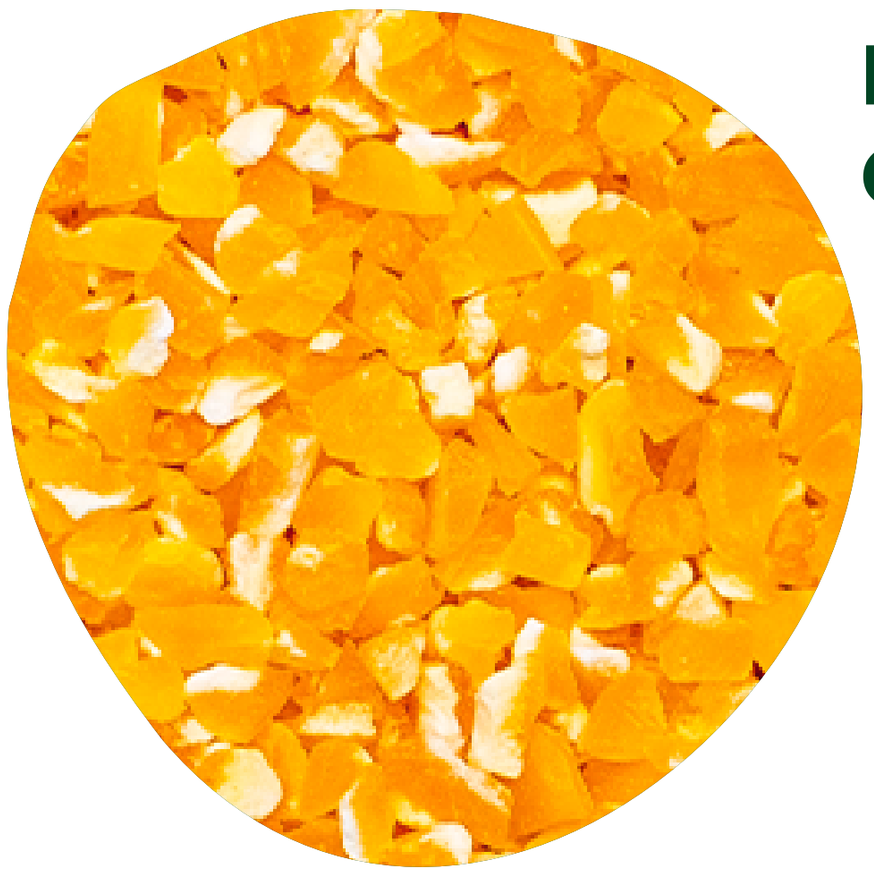
BR 05 – MEDIUM CORN GRITS

Widely used in the extrusion of snacks, this product can also be applied in beer production, providing higher yield and foam quality, as well as in the manufacturing of distilled beverages and by packaging companies for the retail market and domestic consumption. Another use is in the manufacture of extruded corn for the production of biodegradable packaging.



BR 06 – COARSE CORN GRITS

Widely used in the extrusion of snacks and in the production of flakes. It can also be applied in beer production, providing higher yield and foam quality, as well as in the manufacture of distilled beverages and by packaging companies for the retail market and domestic consumption. Another use is in the manufacture of extruded corn for the production of biodegradable packaging.



BR 07 – EXTRA COARSE CORN GRITS

Ideal for the production of flaked corn (“flocão”) and is also intended for packaging companies for the retail market and domestic consumption. It can also be used in the manufacture of distilled beverages.



BR 07 BIG – EXTRA COARSE CORN GRITS

With larger and uniform grains, the product is ideal for the production of flaked corn (“flocão”) as well as corn tortillas and snacks, and by packaging companies for the retail market and domestic consumption.



BR 08 – YELLOW HOMINY / FLAKING GRITS

Used by milling industries for the production of corn derivatives, in the manufacture of flours for breading and for the packaging companies with final application in household recipes.



BR 09 – YELLOW HOMINY / FLAKING GRITS

Due to its uniform characteristics, purity, and grains mostly divided into two parts, BR 09 is ideal for the production of breakfast cereals (Corn Flakes), tortillas, arepas, breading flour, and for the packaging companies with final application in household recipes.



BR 09B – WHITE HOMINY

White hominy is ideal for the production of tortillas and arepas, packaging industries targeting home cooking applications, and for industries involved in cooking and packaging processed products for end consumers.

BR 10 – WHOLE DEGERMED CORN

Used as an ingredient in the skinless expanded popcorn industry (sweet, salty, caramelized, and other flavors) and by packaging industries targeting home cooking applications, and for industries involved in cooking and packaging processed products for end consumers.



BR 10B – WHITE WHOLE DEGERMED CORN

Used as an ingredient in the skinless expanded popcorn industry (sweet, salty, caramelized, and other flavors) and by packaging industries targeting home cooking applications, and for industries involved in cooking and packaging processed products for end consumers.



BRBEER – FINE CORN FLAKES

Fine, uniform, husk-free flakes obtained from classified laminated corn grits, which can be used as raw material for breweries, food industries, and food retail packaging companies.



BRFIBER – CORN BRAN

It can be used for the production breakfast cereals, cereal bars, food enrichment, cookies, baked goods, cakes, and in food packaging for the retail market.



BRFLOC – FLAKED CORN

Medium-sized, uniform, skinless flakes, obtained from classified and laminated corn grits, which can be used as raw material for the breading flour production, pasta and cake manufacturing, and by packaging companies of flaked corn for couscous preparation.



BRINTEGRAL – WHOLE GRAIN CORN FLOUR

Whole grain corn flour obtained from the milling process of selected and classified whole grain corn, which can be used as a raw material for the production of extruded snacks and whole grain cereals.



BRMAIS – POLISHED WHOLE GRAIN CORN

Whole corn kernels, clean, obtained through a grain classification and selection process. Raw material for food industries, condiments, cereals, beverages, whole grain flours, pet food, among others.



BRMAIS B – POLISHED WHITE WHOLE GRAIN CORN

Whole white corn kernels, clean, obtained through a grain classification and selection process. Raw material for food industries, condiments, cereals, beverages, whole grain flours, pet food, among others.



BRNUTRI – CORN GERM

It is an excellent ingredient in feed formulations for cattle, pigs, poultry, fish, and other domestic animals. It contains a high content of lipids, amino acids, minerals, and fiber. It provides high protein digestibility and greater bioavailability of essential amino acids and minerals. Corn germ can also be used for corn oil extraction.

CONTACT US

Front Desk
brmill@brmillalimentos.com.br

+55 (62) 9 9268-5881

Export Department

export@brmillalimentos.com.br

+55 (62) 9 9305-4938

Commercial Department

comercial2@brmillalimentos.com.br

+55 (62) 9 9345-6153

+55 (62) 9 9146-1540

www.brmill.com.br

Address: Rodovia GO-010, Km 125, Zona Rural, Silvânia, State of Goiás – ZIP 75180-000 – Brazil

BRMill alimentos

BRMill
alimentos