



### 1. Product Identification

**Product Name:** Corn Gluten  
**Barcode:** 8606105499163  
**Appearance:** Granules of small grains, orange color, characteristic odor.  
**Chemical composition:** Corn gluten is the by-product of the industrial processing of corn. In the process of wet corn processing, gluten is separated from the corn grain. It represents highly concentrated protein.

### 2. Characteristics

NAME / unit	Value	Limits	Analysis Method
Moisture (%)	max 10	-	MI.60 – SRPS EN ISO 1666
Protein (% on DM)	min 60	-	MI.62 – SRPS EN ISO 3188
Ash (% on DM)	max 3	-	MI.65 – SRPS EN ISO 3593
Fat (% on DM)	max 3	-	MI.61 – SRPS EN ISO 3947
Heavy metals content			
Lead (mg/kg)	-	max 10	ICP/MS
Arsenic (mg/kg)	-	max 2	ICP/MS
Cadmium (mg/kg)	-	max 1	ICP/MS
Mercury (mg/kg)	-	max 0.1	ICP/MS
Microbiological criteria			
Total plate count (/g)	-	max 12000000	SRPS EN ISO 4833-1
Total yeast and molds (/g)	-	max 200000	SRPS ISO 21527-2
Clostridium perfringens (/50g)	Absent	-	SRPS EN ISO 7937
Salmonella spp ( /50 g )	Absent	-	SRPS EN ISO 6579

### 3. Legal Acts

3.1 Regulation on quality of feedstuffs, Official Gazette of RS, no. 4/10,113/12,27/14,25/15,39/16

### 4. Marking/Declaration

In accordance with Regulations on the general declaration and marking of feedstuffs, Official Gazette of RS no.04/10

### 5. Packages

Paper bags, tied or sewn; Big-Bags, Bulk

### 6. Storage conditions/Transport

**Storage:** Dry rooms, in original package and on pallets.

Bulk: storage cell, enclosed space.

**Transport:** Closed vehicles.

### 7. Validity

6 months

### 8. Application

#### Animal nutrition production

Corn gluten consists easily digestible proteins (55 – 65% of total protein amount), which makes it an invaluable component in the animal nutrition.

	Made by:	Approved:
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Signature		