



CONFECTIONARY SUNFLOWER



Currently, Argentina is one of the top world producers of confectionary sunflower due to its excellent soil and weather conditions that allow producers to achieve high levels of yield and quality.

Even though it is difficult to distinguish confectionery from oil sunflower, there are considerable differences in physical appearance of resulting grains and its use. Confectionary Sunflower is a robust seed and fit for direct human consumption, therefore good practices in the field and processing plant are of the essence. This is a natural and tasty product, rich in minerals and vitamins, usually recommended on healthy diets, in addition to being consumed as a snack or confectionery ingredient.

Seeds are classified according to its measurement area or proportion, which is usually known as "Size". The bigger the size the greater the value. Large sizes are fit for human consumption while small sizes are for pet food.

Packaging: The plant provides our clients with Inshell sunflower in bags of 20 Kg or 50 Lbs

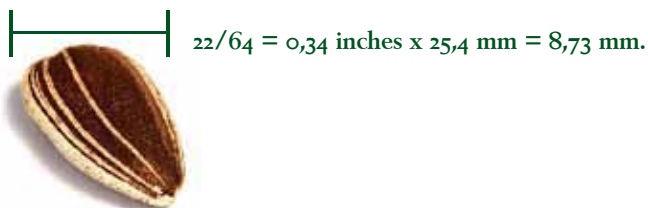
SIZE

22/64 (8,73 mm)

20/64 (7,94 mm)

16/64 (6,35 mm)

INCHES TO MM.



BARLEY



The western part of the province of Buenos Aires, Argentina is an excellent area for barley production.

Soil and weather conditions in that area contribute to an ideal balance between yield per surface and grain of acceptable size, keeping high levels of protein and germination potential. Barley is a winter cereal high in proteins and minerals, which makes it a healthy grain.

Barley is fit for human and industrial (brewery) consumption in addition to animal food (forage barley).

Packaging: bags of 40 kg, in containers and in bulk.



POPCORN



The central region of Argentina known as Pampa Humeda has excellent soil and weather conditions for corn production, being recognized worldwide by the quality of this product. Popcorn plant is very similar to an ordinary corn plant, the difference lies in the output which is a smaller and rounded grain.

This product is fit for human consumption and used for making "Popcorn", a well-known tasty, healthy and nutrition-packed snack. It can be cooked at home or industrialized for later microwave cooking. The quality of this product is determined by the Size, the "explosion" and the "expansion" of the grain. Sizes refers to the measurement area or proportion of the corn grain measuring the number of grains included in 10 grams. The Explosion measures the percentage of crops that will expand to form a "popcorn" and the Expansion is the capacity of the grains of increasing its mass, measured in grams per cubic centimeters.

Packaging: 20 kg and 50 Lbs. bags

SIZE	EXPLOSION	EXPANSION
65-75 grains	Over 97%	38/40
in 10 g.		40/42
		42/44
		44/46