

Form of the Commercial Offer

Full name of the company:	LLC MEALWORLD
Year of foundation:	1999
ID (registration) code:	30476778
Products offered for export:	corn grits, corn flour, corn bran
HCDCS code:	1103131000
Available quality certificates, permits, licenses etc.:	Certificates, permissions, presentation
Countries where the company currently sells its products:	-
Approximate volume:	-
Approximate prices:	\$ 260
Incoterms:	FCA
Contact information	
Contact person of the company:	Kyrylo Stavnychyi
Position	co-owner
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Email:	kirillstavnichiy@gmail.com
Website of the company:	https://mealworld.com.ua
Additional information, comments:	-



Ukrainian producer and supplier of corn grits, corn flour and feed bran of the highest quality

mealworld.com.ua

COMPANY

Mealworld

MealWorld LLC was founded in 1999. The main activities of the company since its inception are the production of corn (maize) grits, corn flour, feed bran of corn, drilling reagent, etc.

We are using new technology process in our production cycle, where separate corn grains from the germ and husk on first production stage and obtain grits of different fractions without germ with fat content (<1%), obtain flour of different grinding with fat content (<1%) and obtain feed bran of corn with highest energy and highest nutritional value.

All our products are manufactured in accordance with current norms and standards and in accordance with the highest quality requirements. We used the best equipment and always control the quality of our products. Due to our vast experience, we carefully plan the delivery of our products, which allows us to timely fulfill our obligations to ship and deliver finished products to our partners.

MealWorld LLC constantly invests in the development of the enterprise. In the near future, the company plans to finish a line for the production of pasta corn products, which are very useful for consumption and in many respects will exceed the performance of pasta from other raw materials.

Looking for partners and for new cooperation possibilities all over the world.

OUR PARTNERS

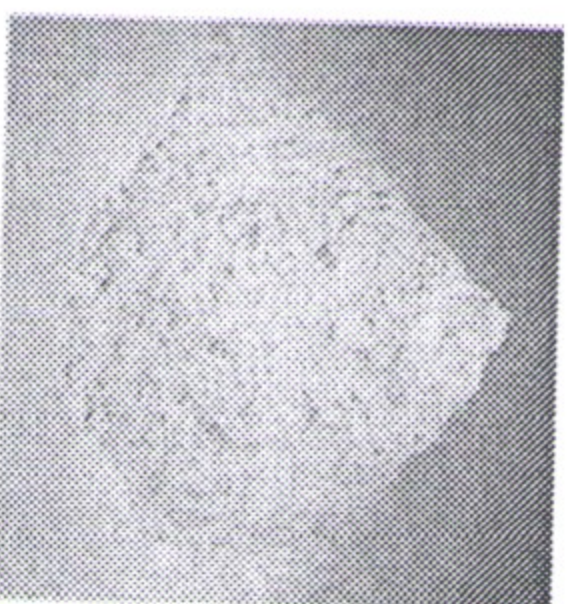


PRODUCTS

CORN FLOUR

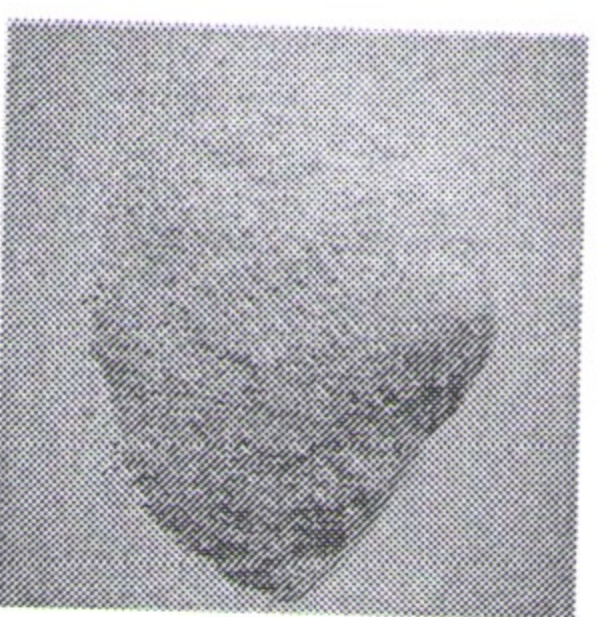
FINE GRINDING

Corn flour with low fat content (<1%) is widely used in cooking as the main ingredient for baking bread, cakes, confectionery, cooking cereals, and as an additional ingredient to dishes, which makes dishes light, enriches with useful elements and gives a special taste. Due to the fact that corn flour contains a rich vitamin and mineral complex, this product is added to the diet, used in cosmetology.



COARSE FLOUR

Coarse corn flour with low fat content (<1%) is widely used in cooking as a main ingredient for baking bread, cakes, cereals, porridge, in the production of alcoholic beverages and as an additional ingredient in dishes, which makes dishes light, enriches with useful elements and gives a special taste. Due to the fact that corn flour contains a rich vitamin and mineral complex, this product is added to the diet, used in cosmetology.



TEXTURED FLOUR

Production technology is based on short-term exposure to high temperatures and pressures, while retaining all the nutrients (vitamins, macro- and micronutrients). In the process of grain processing increases its nutritional value and improves digestibility by the human body.



CONFECTIONERY FLOUR

Confectionery corn flour is rich in gluten, proteins, vitamins B1, B2 and B5, minerals, rich in useful trace elements and contains a complex of useful biologically active substances and amino acids, so they are very useful for humans, unique in their properties in the production of cereals, breads snacks, dietary supplements and mostly in confectionery industry, etc.



PRODUCTS

CORN GRITS

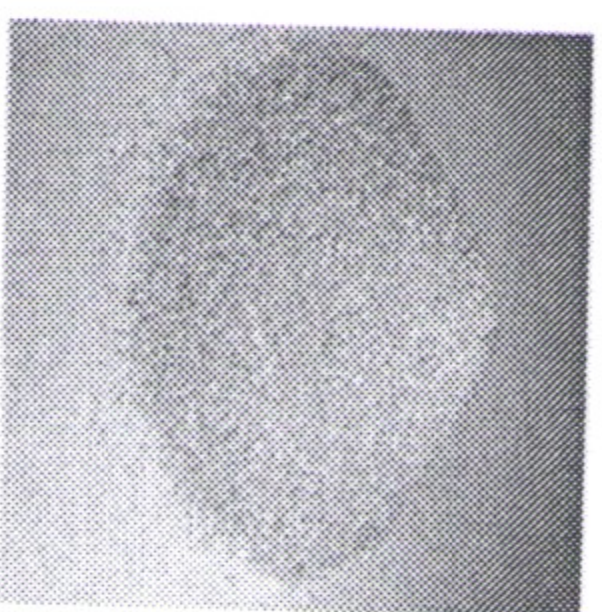
GRITS "EXTRA"

Extra fine grinding grits (in the range of sieve passage from 0.67 mm to 0.3 mm). MealWorld LLC produces extra fine grinding grits with low fat content (<1%). At the first technical stage we clean corn grains from husk, impurities, dirt and etc. At the second stage we separate grain parts of corn (endosperm) from the germ and shell, which allows us to obtain grits of the highest grade with very useful and high-quality indicators, which are used in various types of food industry production.



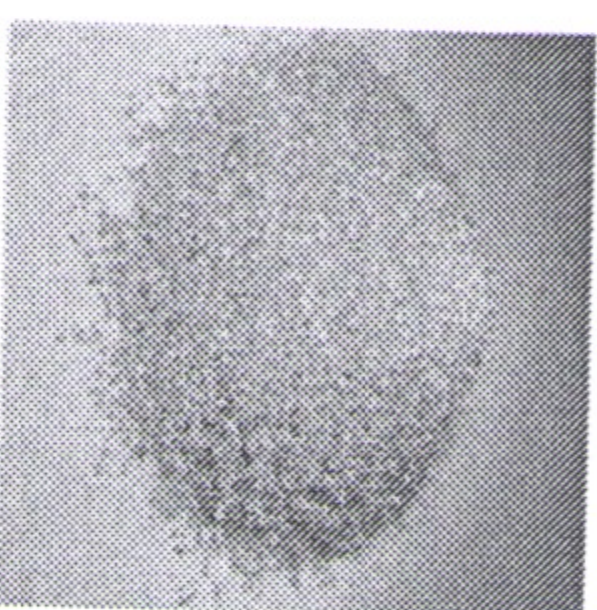
GRITS №5

Corn grits fine grinding №5 for Ukraine classification (in the range of sieve passage from 1.5 mm to 0.56 mm). MealWorld LLC produces extra fine grinding grits with low fat content (<1%). At the first technical stage we clean corn grains from husk, impurities, dirt and etc. At the second stage we separate grain parts of corn (endosperm) from the germ and shell, which allows us to obtain grits of the highest grade with very useful and high-quality indicators, which are used in various types of food industry production. After it we crush grits to the different fractions according Customer's requirements.



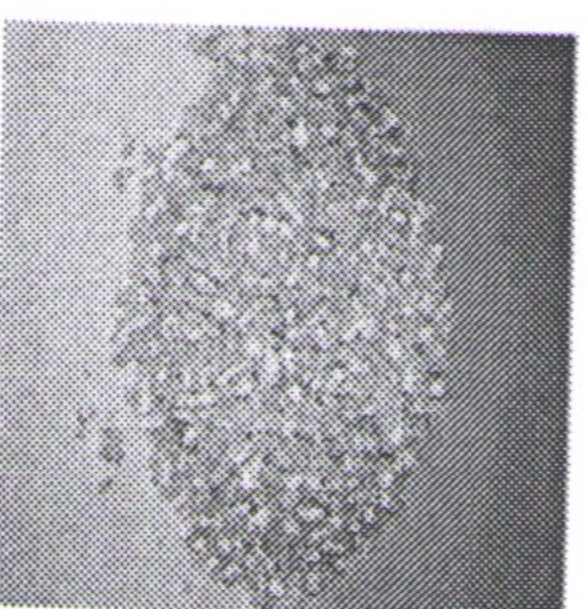
GRITS №4

Corn grits fine grinding №4 for Ukraine classification (in the range of sieve passage from 2.2 mm to 1.5 mm). MealWorld LLC produces extra fine grinding grits with low fat content (<1%). At the first technical stage we clean corn grains from husk, impurities, dirt and etc. At the second stage we separate grain parts of corn (endosperm) from the germ and shell, which allows us to obtain grits of the highest grade with very useful and high-quality indicators, which are used in various types of food industry production.



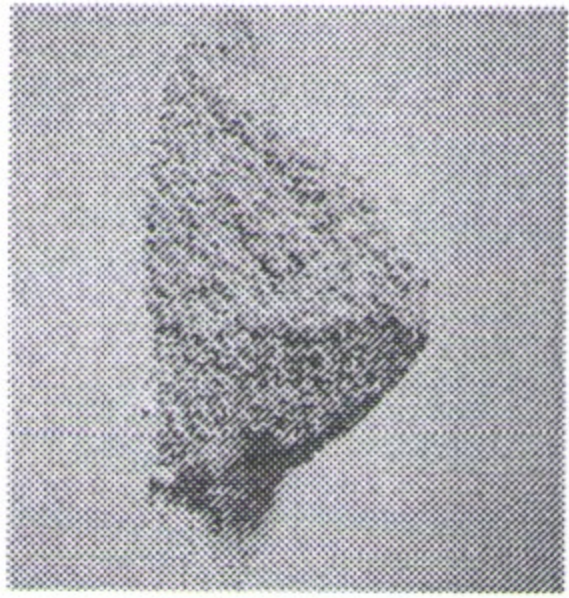
LARGE GRITS

Large size grits have a high starch content, so it is mainly used in the production of alcohol and alcoholic beverages: bourbon, beer, whiskey, etc. Usually, producers of alcoholic beverages have their own grinding capacity, so for them the size of the cereal is not essential. Also, for example, large grits are used in the production of sweet grilling, etc., but for such production it is necessary to separate the grits with a fixed minimum and maximum size fractions.



PRODUCTS

CORN BRAN



I-ST QUALITY

Corn feed bran I-st quality with high fat content (>12%) and with a highest nutritional value which is much higher than analogue feed brans which are produced from corn grain and other parts of corn impurities. Our corn feed bran is a powder-crushed mixture of germ and shell of corn grains, which are separated from the grain part of corn at the first stage of our production cycle, which allows us to obtain bran with unique energy performance, useful fats, proteins and amino acids.



II-ST QUALITY

MealWorld LLC produce corn feed bran II-d quality from shells of corn, with admixtures of a floury part of grain of corn, etc.

Our feed bran is good feed material for livestock, poultry and fish.

STARCH-CONTAINING CORN REAGENT



CORN REAGENT

Starch-containing corn reagent TM MealWorld – cold swelling starch, which is used in foundry production as a technological additive to sand-clay molding mixtures for the production of castings in raw forms and in drilling wells technologies.

CONTACT INFORMATION

Production facilities

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