



Corn Gluten

Overview: A by-product of corn wet milling for starch or ethanol production. High in protein and energy but low in lysine and tryptophan

Processing:

- Corn is soaked in water and processed to separate starch, germ, and fiber.
- The remaining gluten is dried to form a high-protein meal or pellets.

Applications:

- Widely used in poultry, pig, and ruminant diets for its high protein and energy content.
- Often included in pet foods and aquaculture diets.
- Acts as a complementary protein source in feed formulations.

Standard packaging options include 1 tonne tote bags. On request 25 and 50 kg bags.

Nutrient	Typical Value
Macronutrients	
Crude Protein	60–65%
Crude Fiber	1–2%
Ether Extract (Fat)	2–4%
Total Ash	1–3%
Starch	~15%
Amino Acids	
Lysine	0.5–0.8%
Methionine	2–2.5%
Threonine	0.5–0.8%
Phenylalanine	4–5%
Leucine	12–15%
Iso-Leucine	1–2%
Tryptophan	0.05–0.1%
Trace Minerals	
Calcium	0.05–0.1%
Phosphorus	0.3–0.6%
Potassium	0.2–0.5%