

Farmer owned and SQF certified, LifeLine provides safe, high-quality ingredients while continually adapting to meet consumer demand.

At its 750,000 sq. ft. facility in Northwest Missouri, with corn supplied by its 600+ owner/member cooperative, LifeLine operates under the Global Food Safety Initiative, SQF, and supplies high quality, sustainable corn ingredients to both food and industrial companies.

DRY CORN MILL

Product & Code:	Uses:	Packaging:	Typical Granulation:	Typical Characteristics:
Yellow Brewers Grit #3025	·Extruded snack food products ·An adjunct in the fermentation process of premium beers	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #14 – 4% max ·On U.S. #20 – 45-80% ·On U.S. #30 – 20-55% ·On U.S. #40 – 5% max ·Thru U.S. #40 – 1% max	·Moisture – 12% max ·Fat – 1% max
Yellow Snack Meal #3100	·Extruded and dry mix products ·A key ingredient in an extensive range of bakery and pet food application ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #16 – 0% max ·On U.S. #20 – 2% max ·On U.S. #25 – 18% max ·On U.S. #30 – 25%-50% ·On U.S. #40 – 30%-65% ·On U.S. #50 – 2% max ·Thru U.S. #50 – 1.0% max	·Moisture – 13.5% max ·Fat – 1% max
Enriched Yellow Snack Meal #3110	·Extruded and dry mix products ·A key ingredient in an extensive range of bakery and pet food application ·A release agent in the baking industry	·Bulk truck ·Bulk rail	·On U.S. #16 – 0% max ·On U.S. #20 – 2% max ·On U.S. #25 – 18% max ·On U.S. #30 – 25%-50% ·On U.S. #40 – 30%-65% ·On U.S. #50 – 2% max ·Thru U.S. #50 – 0.5% max	·Moisture – 13.5% max ·Fat – 1% max
Yellow Corn Meal #3123	·Primarily used for government sponsored food aid programs	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·Thru U.S. #20 – 99% min ·Thru U.S. #25 – 90% min ·Thru U.S. #45 – 30% min ·Thru U.S. #80 – 20% max	·Moisture – 14% max ·Fat – 1.5% max
Yellow Corn Meal #3125	·A major ingredient for corn breads and muffins ·A key component in dry mix blends and pet foods ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #20 – 0% max ·On U.S. #30 – 1% max ·On U.S. #40 – 25%-45% ·On U.S. #80 – 50%-70% ·Thru U.S. #80 – 5% max	·Moisture – 14% max ·Fat – 1% max
Yellow Corn Cones #3135	·Extruded products in the snack and breakfast food industries ·Can be used by bakeries and pizza makers for oven pan dusting	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40: 1% max ·On U.S. #45: 15% max ·On U.S. #60: 55% min ·Thru U.S. #80: 8% max	·Moisture – 14% max ·Fat – 1% max
Enriched Corn Cones #3136	·Extruded products in the snack and breakfast food industries ·Can be used by bakeries and pizza makers for oven pan dusting	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40: 1% max ·On U.S. #45: 15% max ·On U.S. #60: 55% min ·Thru U.S. #80: 8% max	·Moisture – 14% max ·Fat – 1% max
Yellow Corn Flour #3145	·A principle ingredient in pancake mixes ·A filler, binder and thickener in cookie, pastry and meat industries	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #50: 2% max ·On U.S. #70: 48% max ·On U.S. #100: 100% max ·Thru U.S. #100: 20% min	·Moisture – 14% max ·Fat – 2.5% max
Enriched Corn Flour #3146	·A principle ingredient in pancake mixes ·A filler, binder and thickener in cookie, pastry and meat industries	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #50 – 2% max ·On U.S. #70 – 48% max ·On U.S. #100 – 100% max ·Thru U.S. #100 – 20% min	·Moisture – 14% max ·Fat – 2.5% max

MASA MILL

Product & Code:	Uses:	Packaging:	Typical Granulation:	Typical Characteristics:
Tortilla 0 Yellow #4342	·Production of typical Mexican table tortillas ·Blends well with more coarse flours in developing flours with a wide selection of colors, tastes, and textures to satisfy the market needs · A thickener, texturizer or flavor ingredient for Mexican sauces, soups, and breads	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 1% max ·On U.S. #50 – 8% max ·Thru U.S. #100 – 40% min	·Moisture – 12% max ·pH – 6.3 to 7.2 ·Color – Yellow
Tortilla 0 White #4442	·Production of typical Mexican table tortillas ·Blends well with more coarse flours in developing flours with a wide selection of colors, tastes, and textures to satisfy the market needs · A thickener, texturizer or flavor ingredient for Mexican sauces, soups, and breads	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 1% max ·On U.S. #50 – 8% max ·Thru U.S. #100 – 40% min	·Moisture – 12% max ·pH – 6.3 to 7.2 ·Color – White
Tortilla Chip #1 Yellow #4360	·Production of tortilla chips on a high speed process ·Can be blended with other flours to achieve unique color, taste, texture and bubble/blister patterns to meet customer demands	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #12 – 0% max ·On U.S. #20 – 7% max ·Thru U.S. #100 – 29%-46%	·Moisture – 12% max ·pH – 6.3 to 7.2 ·Color – White
Chip #6 Yellow #4365	·Designed primarily for the production of tortilla chips on a high speed process ·Can be blended with other flours to achieve unique color, taste, texture and bubble/blister patterns to meet customer demands	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #12 – 0% max ·On U.S. #20 – 18% max ·Thru U.S. #100 – 40% max	·Moisture 12% max ·pH 6.3 to 7.2 ·Color – Yellow
Tortilla Chip #1 White #4460	·Designed primarily for the production of tortilla chips on a high speed process ·Can be blended with other flours to achieve unique color, taste, texture and bubble/blister patterns to meet customer demands	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #12 – 0% max ·On U.S. #20 – 7% max ·Thru U.S. #100 – 29%-46% max	·Moisture 12% max ·pH 6.3 to 7.2 ·Color – White
Chip #6 White #4465	·Designed primarily for the production of tortilla chips on a high speed process ·Can be blended with other flours to achieve unique color, taste, texture and bubble/blister patterns to meet customer demands	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #12 – 0% max ·On U.S. #20 – 18% max ·Thru U.S. #100 – 40% max	·Moisture 12% max ·pH 6.3 to 7.2 ·Color – White

EXTRUDED PRE-GEL FOOD PLANT

Product & Code:	Uses:	Packaging:	Typical Granulation:	Typical Characteristics:
Yellow Pre-Gel Flour #5305	·A binder, carrier, and thickener in the food industry ·An ingredient in breakfast cereals, meat mixtures, soups, cookies, dairy blends, breading and batter mixes	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 0% max ·On U.S. #60 – 0.5% max ·On U.S. #80 – 10% max ·On U.S. #100 – 30% max ·Thru U.S. #100 – 65% min	·Moisture – 11% max

EXTRUDED BINDER INDUSTRIAL

Product & Code:	Uses:	Packaging:	Typical Granulation:	Typical Characteristics:
Yellow Binder #5303	·A wide range of industrial uses due to its superior adhesion and expansion properties ·A high quality, all natural binder and lubricant	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 0% max ·On U.S. #60 – 0.5% max ·On U.S. #80 – 10% max ·On U.S. #100 – 30% max ·Thru U.S. #100 – 65% min	·Moisture – 11% max

SPECIALTY MILL

Product & Code:	Uses:	Packaging:	Typical Granulation:	Typical Characteristics:
Non-GMO Brewers Grits #2025	·Extruded snack food products ·An adjunct in the fermentation process of specialty beers	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #14 – 4% max ·On U.S. #20 – 45-80% ·On U.S. #30 – 20-55% ·On U.S. #40 – 5% max ·Thru U.S. #40 – 1% max	·Moisture – 12% max ·Fat – 1% max ·Color – Yellow or White
Non-GMO Snack Meal #2100	·Used in a wide range of extruded and dry mix products ·A key ingredient in an extensive range of pet food applications ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #16 – 0% max ·On U.S. #20 – 2% max ·On U.S. #25 – 18% max ·On U.S. #30 – 25-50% ·On U.S. #40 – 30-65% ·On U.S. #50 – 2% max ·Thru U.S. #50 – 1% max	·Moisture – 13.5% max ·Fat – 1% max ·Color – Yellow or White
Non-GMO Corn Meal #2125	·Corn breads, muffins and dry mix blends ·Used as a release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #20 – 0% max ·On U.S. #30 – 1% max ·On U.S. #40 – 25-45% ·On U.S. #80 – 50-70% ·Thru U.S. #80 – 5% max	·Moisture – 14% max ·Fat – 1% max ·Color – Yellow or White
Non-GMO Corn Cones #2135	·Extruded products in the snack and breakfast food industries ·Used by bakeries and pizza makers for oven pan dusting	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 1% max ·On U.S. #45 – 15% max ·On U.S. #60 – 55% min ·Thru U.S. #80 – 8% max	·Moisture – 14% max ·Fat – 1.5% max ·Color – Yellow or White
Non-GMO Corn Flour #2145	·A principal ingredient in pancake mixes ·A filler, binder, and thickener in cookie, pastry and meat industries	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #50 – 2% max ·On U.S. #70 – 48% max ·On U.S. #100 – 100% max ·Thru U.S. #100 – 20% min	·Moisture – 14% max ·Fat – 2.5% max ·Color – Yellow or White
Organic Yellow Brewers Grits #6025	·Extruded snack food products ·An adjunct in the fermentation process of specialty beers	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #14 – 4% max ·On U.S. #20 – 45-80% ·On U.S. #30 – 20-55% ·On U.S. #40 – 5% max ·Thru U.S. #40 – 1% max	·Moisture – 12% max ·Fat – 1% max
Organic Yellow Snack Meal #6100	·Used in a wide range of extruded and dry mix products ·A key ingredient in an extensive range of pet food applications ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #16 – 0% max ·On U.S. #20 – 2% max ·On U.S. #25 – 18% max ·On U.S. #30 – 25-50% ·On U.S. #40 – 30-65% ·On U.S. #50 – 2% max ·Thru U.S. #50 – 1% max	·Moisture – 13.5% max ·Fat – 1% max
Organic Yellow Corn Meal #6125	·Corn breads, muffins and dry mix blends ·Used as a release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #20 – 0% max ·On U.S. #30 – 1% max ·On U.S. #40 – 25-45% ·On U.S. #80 – 50-70% ·Thru U.S. #80 – 5% max	·Moisture – 14% max ·Fat – 1% max
Organic Yellow Corn Cones #6135	·Extruded products in the snack and breakfast food industries ·Used by bakeries and pizza makers for oven pan dusting	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 1% max ·On U.S. #45 – 15% max ·On U.S. #60 – 55% min ·Thru U.S. #80 – 8% max	·Moisture – 14% max ·Fat – 1.5% max
Organic Yellow Corn Flour #6145	·A principal ingredient in pancake mixes ·A filler, binder, and thickener in cookie, pastry and meat	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #50 – 2% max ·On U.S. #70 – 48% max ·On U.S. #100 – 100% max ·Thru U.S. #100 – 20% min	·Moisture – 14% max ·Fat – 2.5% max
Whole Grain Yellow Snack Meal #1100	·Used in a wide range of extruded and dry mix products ·A key ingredient in an extensive range of pet food applications ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #16 – 0.5% max ·On U.S. #20 – 4% max ·On U.S. #25 – 1-18% max ·On U.S. #30 – 18-53% ·On U.S. #40 – 33-72% ·On U.S. #50 – 5% max ·Thru U.S. #50 – 5% max	·Moisture – 10.5-13.5% max ·Fat – 2.5-4.5% max ·Protein – 8-10.5%
Whole Grain Yellow Corn Flour #1145	·Used in a wide range of extruded and dry mix products ·A key ingredient in an extensive range of pet food applications ·A release agent in the baking industry	·Bulk truck ·Bulk rail ·2000 lb totes ·1000 lb totes ·50 lb bags ·25 lb bags	·On U.S. #40 – 1% max ·On U.S. #60 – 10-35% ·On U.S. #80 – 10-30% ·Thru U.S. #80 – 40-80%	·Moisture – 9-13.5% max ·Fat – 3-5% max ·Fiber (TDF) – 8-10.5%