

GRAINS

Hulled Millet

ALIONEXAGRO

Photo coming soon
Stăuceni · Republic of Moldova

Scientific name: Panicum miliaceum L.
Gluten-free grain for milling and cooking

Hulled millet, gluten-free grain with high nutritional profile. Used for milling, side dishes, porridge, and traditional meals.

CHARACTERISTICS

Appearance	Small round, hulled grains
Colour	Light yellow
Odour	Characteristic, slightly nutty

PHYSICAL & CHEMICAL PROPERTIES

Purity	≥ 99.5%
Moisture	≤ 14%
Damaged grains	≤ 2%

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
Big-bag 1 MT · PP bags 25 kg

STORAGE / SHELF LIFE
12 months under dry conditions (humidity ≤ 70%,
temperature ≤ 25 °C)

INCOTERMS
FCA · FOB · CIF · CPT · DAP · DDP

SCIENTIFIC NAME
Panicum miliaceum L.

CERTIFICATIONS

