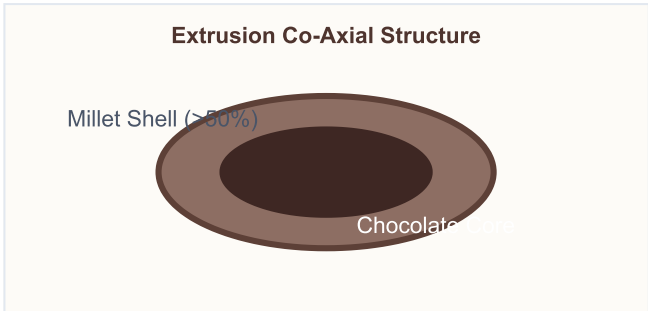


1. PRODUCT DESCRIPTION & GENERAL INFORMATION

Product Name	OEM Chocolate Filled Millet Cereal (Dual-Purpose Snack & Breakfast Cereal)
Product Overview	Ready-to-eat twin-extruded pillow snack featuring a crisp, high-millet outer shell encasing a smooth, sweet chocolate cream core. Formulated for global retail distribution and private label brands.
HS Code	1904.10.90 (Prepared foods obtained by swelling or roasting of cereals)

2. 50% MULTI-MILLET MATRIX & INGREDIENT BREAKDOWN

Outer Shell (>50%)	Proprietary 8-Millet Blend (Pearl, Finger, Foxtail, Kodo, Barnyard, Little, Proso, Sorghum), Rice Grit, Corn Grit, Cocoa Powder, Salt.
Filling Core (<50%)	Sugar, Refined Vegetable Fat (Palm/Sunflower), Milk Solids, Cocoa Mass, Soy Lecithin (INS 322).
Allergen Status	Contains Dairy and Soy. Manufactured in a facility handling tree nuts. Gluten-Free formulation.



3. ORGANOLEPTIC & PHYSICAL PARAMETERS

Appearance	Uniform golden-brown pillow-shaped extruded units with sealed seams.
Texture	Crisp exterior shell with smooth, melt-in-the-mouth chocolate filling.
Flavor / Aroma	Pleasant toasted cereal note balanced with rich cocoa sweetness. Free from off-flavors.

4. PHYSICO-CHEMICAL SPECIFICATIONS

Parameter	Target Specification	Testing Method
Moisture Content	≤ 3.0% Max	Halogen Moisture Analyzer (105°C)
Water Activity (a _w)	≤ 0.35	Rotronic Hygrometer at 25°C
Bulk Density	150 – 180 g / Liter	Standard graduated cylinder test
Broken / Fines	≤ 2.0% per master carton	Mechanical sieve analysis

5. NUTRITIONAL FACTS (PER 100G TYPICAL VALUES)

Energy Value	415 kcal (1736 kJ)	Dietary Fiber	7.8 g
Total Protein	8.5 g	Total Fat	11.5 g
Total Carbohydrates	70.2 g	Saturated Fat	4.2 g
- Sugars (Intrinsic/Added)	22.5 g (Customizable)	Sodium	120 mg

6. MICROBIOLOGICAL STANDARDS

Parameter	Specification Limit	Testing Standard
Total Plate Count (TPC)	< 10,000 cfu/g	ISO 4833-1
Yeast & Moulds	< 100 cfu/g	ISO 21527-2
Coliforms & <i>E. coli</i>	Absent / g	ISO 4832 / ISO 16649-2
<i>Salmonella</i> spp.	Absent in 25g	ISO 6579-1

7. SHELF LIFE & STORAGE CONDITIONS

Shelf Life	9 to 12 months from manufacturing date in original unopened packaging.
Storage Environment	Store in clean, cool, dry conditions (< 25°C, relative humidity < 60%). Keep away from direct sunlight, moisture, and pungent odors.

8. PACKAGING & SUPPLY CHAIN LOGISTICS

Bulk OEM Supply	5 kg / 10 kg / 15 kg multi-wall craft paper bags with food-grade LDPE inner liner.
Retail Private Label	Customized metalized pouches (250g/500g) with nitrogen flushing (< 2% residual oxygen). Rigid sweet tin boxes available for premium/gifting lines.
MOQ & Port	Trial MOQ: 250 kg. Commercial MOQ: 1×20ft FCL. Port of Loading: Chennai Port, India. FOB, CIF, EXW terms accepted.

9. REGULATORY COMPLIANCE & OEM GUIDELINES

Quality Assurance: Manufactured under strict FSSAI, HACCP, and GMP certified protocols. Comprehensive Certificates of Analysis (COA) accompany every export batch. OEM Customization: Fully customizable formulas (sugar reduction, vitamin fortification, organic certifications) and bespoke private label packaging available upon client request.
