

11.03 - Cereal groats, meal and pellets.

- Groats and meal :

1103.11 - - Of wheat

1103.13 - - Of maize (corn)

1103.19 - - Of other cereals

1103.20 - Pellets

The cereal groats and meal of this heading are products, obtained by the fragmentation of cereal grains (including whole maize (corn) cobs ground with or without their husks), which, where appropriate, fulfil the requirements as to starch and ash content laid down in Chapter Note 2 (A) and which in all cases comply with the relevant criterion as to passage through a sieve laid down in Chapter Note 3.

As regards the distinction to be made between the flours of heading 11.01 or 11.02, the groats and meal of this heading and the products of heading 11.04, see the General Explanatory Note to the Chapter (Item (1), second paragraph).

Cereal groats are small fragments or floury kernels obtained by the rough grinding of grains.

Meal is a more granular product than flour and is obtained either from the first sifting after the initial milling operation, or by re-grinding and re-sifting the groats resulting from that initial milling.

Durum wheat meal, or semolina, is the principal raw material in the manufacture of macaroni, spaghetti or the like. Semolina is also used directly as a foodstuff (e.g., in making semolina puddings).

This heading also includes meal (e.g., of maize (corn)) pregelatinised by heat treatment, used, for instance, as an additive in brewing.

Pellets are products from the milling of cereals of this Chapter which have been agglomerated either directly by compression or by the addition of a binder in a proportion not exceeding 3 % by weight (see Note I to Section II). The heading **does not cover** pelletised residues derived from the milling of cereals (**Chapter 23**).