

International Standard Specifications Accepted

Wheat Specifications

Hard Milling Wheat 11% - 12% Protein

- **Test weight:** 78 Kg/Hl.
- **Protein:** 11% on 12 % moisture basis.
- **Moisture:** 12% (Up to 13.5 % allowed).
- **Impurities (dockage):** 1% max.
Shrunken and broken kernels: 5%max.
- **Damaged grains:** 2 % max.
- **Foreign matter:** 7% max (Total shrunken and broken kernels, grain other than wheat and damaged not to exceed 5%).
- **Ergot:** 0.05 %.
- **Wet gluten:** 28°%.
- **Min Falling no.:** 280/ sec min (allowed 250/ sec)
- **Radiation:** Non-Aflatoxins: 5 ppb maximum.
- **CROP YEAR:** latest.
- **Non-GMO**

Durum Wheat 13.6% Protein Max

- **Protein:** 13.6%.
- **Max Moisture:**13.5%.
- **Max Falling Number:** 300 Min.
- **Heat Damaged Kernels:** 0.2%.
- **Max Total Damaged Kernel:**4.0%.
- **Max Shrunken & Broken Kernels:** 5.0%.

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- **Max Total Defects:** 5.0%.
- **Max Total other classes:** 2.0%.
- **Max Foreign Material:** 0.7%.
- **Max Dockage:** 1.5%.
- **Max Test Weight:** 58 lbs per bushel **Vitreous Amber**
Kernels: 80% Min. **Non-GMO**

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Soft Wheat 11.5% Min Protein

- **Weight:** 740 Kg / Hl.
- **Min Falling Number:** 220-260 Sec.
- **Min Humidity:** 14%.
- **Max Protein Content:**
11.5 Pct.
- **Min Wet Gluten:** Min 26%
By ISO.
- **Dry Gluten:** 12% Min.
- **Foreign Matter:** 2%.
- **Max Total Damaged:** 6%.
- **Radiation:** None.
- **Non-GMO**

Wheat Flour Specifications

Packing: 50 Kgs Bags

Premium Grade Wheat Flour

NON-GMO Wheat Flour.

- **Moisture:** Max.

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14.5%.

- **Protein:** 12%
Min.
- **Wet Gluten:** At
least 24%.
- **Gluten quality:**
65-85%.
- **Ash content:**
Max. 0.55%.
- **Whiteness:** Not
less than 54 units.
- **Falling numbers:**
At least 250 per
second.
- White color.

First Grade Wheat Flour

NON-GMO Wheat Flour

- **Moisture:** Max.
14.5%.

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- **Protein:** 11.5%
min.
- **Wet Gluten:** Min
25-26%.
- **Gluten quality:**
65-85%.
- **Ash content:**
max. 0.75%.
- **Whiteness:** At
least 45 units.
- **Falling numbers:**
At least 220 per
second.
- **White color**

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