

TECHNICAL SHEET - WHEAT

1. IDENTIFICATION

Scientific Name:	Triticum aestivum
Origin:	Sourced from EU/Black Sea/North America.

2. PHYSICAL CHARACTERISTICS

Color:	Golden Brown
Shape:	Oval
Size:	Standard Milling Grade

3. CHEMICAL CHARACTERISTICS

Moisture:	Max 13.5%
Broken / Purity:	Max 2%
Protein:	Min 11.5% (Milling)
Ash:	Max 0.6%

4. DEFECTS & CONTAMINATION

Foreign Matter:	Max 1%
Insects:	Absent

5. LOGISTICS & STORAGE

Usage:	Flour Milling, Bakery, Pasta.
Packaging:	Bulk or 50kg Bags.
Storage:	Cool, dry conditions.

Important Note:

This technical sheet is intended to provide detailed information for our partners. Unless otherwise explicitly agreed in writing, goods are sold as is. For any further queries or specifications, please contact the sales department.