Specifications for Wheat Flour

SPECIFICATIONS FOR WHITE WHEAT FLOUR TYPE A

S.N	Parameter	Required Limits	Test Method
1	Moisture content, % (m/m) (At time of delivery in Port Louis)	14% Max	ISO 712:2009
2	Protein content, % (m/m) (N x 5.7) (On dry matter basis)	11 Min	ISO 20483:2006 or ICC 167
3	Ash content, % (m/m) (On dry matter basis)	0.65 Max	ISO 2171:2007
4	Falling number, Sec. (If value is greater than 300, enzymatic correction is recommended)	250s Min	ICC 107/1
5	**Farinogram:** Water absorption (on 14% moisture basis)	59% Min	AACCI 54-21.02/ICC 171
6	**Alveogram (Chopin):** W, (10E-4J) P/L (With additive including ascorbic acid)	 225 Min 1.2 to 2.0	ICC 121 / AACC 54-30
7	Granularity, % pass through 200 micron sieve	100%	In House – Manual or Automatic sieving
8	Dry Gluten (Mechanical)	7.5% Min	ISO 21415-2:2006 / ICC 137
9	Wet Gluten (Mechanical)	23% Min	ISO 21415-2:2006 / ICC 137
10	Flour acidity (fatty acids)	0.035 % Max	NF V 03-712 / ISO 7305:1998
11	Extraneous matter or living insects (including larvae)	Absent	ISO6639

SPECIFICATIONS FOR WHITE WHEAT FLOUR TYPE B

S.N	Parameter	Required Limits	Test Method
1	Moisture content, % (m/m) (At time of delivery in Port Louis)	14% Max	ISO 712:2009
2	Protein content, % (m/m) On dry matter basis Coefficient 5.7	11.5% Min	ISO 20483:2006 or ICC 167
3	Ash content, % (m/m)	0.65% Max	ISO 2171:2007
4	Falling Number, sec.	250s Min	ICC 107/1
5	**Farinogram:** Water absorption (on 14% moisture basis)	59% Min	AACCI 54-21.02/ICC 171
6	Colour Grade	2.0 Max Or 80.0 Min	Simon colour grader Or L-b with Minolta colorimeter
7	Starch Damage, %	12% Max	AACC76-30.02
8	<u>Extensogram:</u> Maximum resistance, BU Extensibility, cm after 45 minutes	 220 Min 16 cms	ICC 114/1
9	Extraneous matter or living insects (including larvae)	Absent	ISO6639

SPECIFICATIONS FOR BROWN BREAD FLOUR TYPE A (with coarse bran)

S.N	Parameter	Required Limits	Test Method
1	Moisture content, % (m/m) (At time of delivery in Port Louis)	14% Max	ISO 712:2009
2	Protein content, % (m/m) On dry matter basis Coefficient 5.7	11.5% Min	ISO 20483:2006 or ICC 167
3	Ash content, % (m/m) On dry matter basis	0.9 to 1.3%	ISO 2171:2007
4	Falling Number, sec.	300s Min	ICC 107/1
5	**Farinogram:** Water absorption (on 14% moisture basis)	61% Min	AACCI 54-21.02/ICC 171
6	Granularity, % greater than 200 micron	9 – 13%	In House – Manual or Automatic sieving
7	Wet Gluten (Mechanical)	23% Min	ISO 21415-2:2006 / ICC 137
8	Crude Fibre, % (m/m) On dry matter basis	1.2 – 1.7%	ISO 6541:1981 or ISO5498:1981
9	Extraneous matter or living insects (including larvae)	Absent	ISO6639

SPECIFICATIONS FOR BROWN BREAD FLOUR TYPE B (with fine bran)

S.N	Parameter	Required Limits	Test Method
1	Moisture content, % (m/m) (At time of delivery in Port Louis)	14% Max	ISO 712:2009
2	Protein content, % (m/m) On dry matter basis Coefficient 5.7	13% Min	ISO 20483:2006 or ICC 167
3	Ash content, % (m/m) On dry matter basis	1.2 – 1.6%	ISO 2171:2007
4	Falling Number, sec.	350s Min	ICC 107/1
5	**Farinogram:** Water absorption (on 14% moisture basis)	61% Min	AACCI 54-21.02/ICC 171
6	**Granularity:** % less than 500 microns % greater than 180 microns	 100% 15% Max	In House – Manual or Automatic sieving
7	Wet Gluten (Mechanical)	23% Min	ISO 21415-2:2006 / ICC 137
8	Crude Fibre, % (m/m) On dry matter basis	1.0 – 1.6%	ISO 6541:1981 or ISO5498:1981
9	Extraneous matter or living insects (including larvae)	Absent	ISO6639