

Wheat flour

Packaging: Bulk, big bags, bags

Typical specification (reference)

Parameter	Typical value
Moisture, max	14.5–15.0%
Ash (dry matter basis)	Typically 0.45–0.75% for white bakery flour, by grade
Protein (dry matter basis)	Typically 10–14%, by flour type
Wet gluten	Typically 24–30% for bread flour
Falling number, gluten quality, granulation	As agreed in the contract
HS code	1101 (wheat or meslin flour)

Reference information from the product page. Final quality, packaging and delivery terms are agreed in the contract.

Product enquiries

info@fushkov.com

Product page: https://www.fushkov.com/en/products-services/agriculture/cereal-grains/wheat-flour/