

CERTIFICATE OF FLOUR QUALITY

- Kind of Flour: bakery wheat flour.
- Grade: First
- Color: white with a yellow tint Taste: wheat flour proper Smell: wheat flour proper
Moisture (humidity): 14,5%
- Ash content: 0,75%
- Whiteness: 55 units Fall number: 340 s
- Sieve Residue: 35 2,0%
- Sieve passage: 43 — 80%
- Starch: 72%
- Raw gluten at least: 30%
- Quality: Gluten strain index: 67 units.

Contamination by “Potato disease' bread pathogens 36 hours after laboratory bak ng is not detectect.

CERTIFICATE OF FLOUR QUALITY

- Form No: CRP40
- Approved by the order
- Ministry of Agriculture and Food from 14.06.2011
- GOST 265Y4-2017
- Xind of Flour: baKery wheat flour.
- Grade: highest Color: cream white
- Taste: wheat flour proper
- Smell: wheat flour proper
- Moisture (humidity): 14%
- Ash content: 0,54%
- Whiteness: 58 units
- Fall number: 340 s
- Sieve Residue: 45 — 5,0%
- Sieve passage: 315 - 95%
- Starch: 72%
- Raw gluten at least: 27-28% Quality: Gluten strain index: 70 units.

Contamination by “Potato disease' bread pathogens 36 hours after laboratory bak ng is not detected.

Type: Wheat Bran

Certificate of quality and safety GOST7169-66

- Color Is Red-Yellow With A Grayish Tint
- Taste: Properties, Brann
- Smell: Properties Of Brand
- Moisture 14.4% Ash Content 6.2%
- Protein 14% Fiber 11%
- Residue In Sieve: 27-04%