



WHEAT GRAINS SPECIFICATION

Hard Wheat

In brown colour, with hard texture, having high protein, used to make flour for making varieties of bread products. Bread flour and high gluten flour are made from Hard Red Spring Wheat. The harder the wheat the higher the protein content in the flour.

RED HARD SPRING WHEAT SPECIFICATIONS:

1] Product	Red Hard Spring Wheat
2] Origin	USA, Canada
3] Moisture	12 % Max
4] Protein	9 to 12.5 % Max
5] Foreign Materials	0.50 % Max
6] Damaged Kernels	0.50 % Max
7] Imperfect Grains	0.50 % Max

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8] Dockage	1 to 3 % Max
9] 1000 Kernels Weight	30 to 32 gram
10] Dry Gluten	10 % Min
11] Wet Gluten	26 % Min
12] Water Absorption	76 % Min

RED HARD WINTER WHEAT SPECIFICATIONS:

1] Product	Red Hard Winter Wheat
2] Origin	USA, Canada
3] Moisture	13 % Max
4] Protein	9 to 12.5 % Max
5] Foreign Materials	2 % Max
6] Damaged Kernels	5 % Max
7] Imperfect Grains	3 % Max

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8] Dockage 1 to 3 % Max

9] 1000 Kernels Weight 30 to 32 gram

10] Dry Gluten 10 % Min

11] Wet Gluten 27 % Min

12] Water Absorption 75 % Min

SOFT WHEAT is in light coloured, soft, low protein, used to make flours for making an array of crackers, cookies, cereals, cakes, pan cakes, breadding, pie crust and pastries.

SOFT WHEAT SPECIFICATIONS:

1] Product Soft Milling Wheat

2] Origin India

3] Moisture 13 % Max

4] Protein 7 to 10 % Max

5] Foreign Material 2 % Max

6] Damaged Kernels 3.5 % Max

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7] Test Weight	74 kg/hl
8] Dry Gluten	9 % Min
9] Wet Gluten	24 % Min
10] Falling Numbers/Sec	150 to 250 Min
11] Other Food Grains	1 % Max

DURUM WHEAT is very hard, translucent, light coloured, hardest of all wheat. Its density combined with its high protein content and gluten strength make durum the wheat of choice for producing premium pasta products. Pasta made from durum is firm with consistent cooking quality. Durum kernels are larger than those of other wheat classes. When durum is milled, the endosperm is ground into a granular product called Semolina. A mixture of water and semolina forms stiff dough. Pasta dough is then forced to through dies or metal discs with holes to create different shapes.

DURUM WHEAT SPECIFICATIONS:

1] Product	Durum Wheat
2] Origin	Australia, Canada, South Africa, USA, South America, Europe
3] Moisture	13.5 % Max
4] Protein	12.5 % Min
5] Foreign Matter	1.5 % Max

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6] Damaged Kernels	3 % Max
7] Total Defects	3 % Max
8] Dockage	1.5 % Max
9] Vitreous Kernels	85 % Min
10] Falling Numbers/Sec	300 Min
11] Test Weight	78 kg/hl
12] Total Impurities	1 % Max
13] Dry Gluten	10 % Min
14] Wet Gluten	26 % Min

END.

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