

WHEAT FLOUR-GAZA

1. SPECIFICATIONS:

The Wheat Flour shall be in accordance with the following specifications

Wheat Flour Specifications		
Newly milled from fresh crop, good, clean sound semi- Hard wheat and fit for human consumption, consistent with normal standard milling practice (including use of entoleter equipment) and granulation and should produce dough which does not stick during mechanical kneading.		
1.	Colour	Creamy
2.	Moisture	14.0% max.
3.	Ash (dry basis)	0.62% max. of dry matter (ICC method no. 104)
4.	Protein (Nx5.70 in dry basis matter)	11% min.
5.	Fatty Acids	50 mg KOH/100g max. of dry matter
6.	Insect Infestation	Nil
7.	Lumpiness	Nil
8.	Absorption	55% min.
9.	Odour	Free of odour
10.	Wet Gluten	26 % min (ICC method no. 155)
11.	Hagberg falling no.	250 min. incl. preparation (agitation time of 60 seconds) (ICC method no. 107)
12.	Zeleny Index	30 min. (ICC method no. 116 and no. 118)
13.	W value	200 min
14.	P/L value	0.6 min. – 0.9 max
15. Flour fortified is as follows:-		
	Iron (Elemental) *	Add 60 ppm
	Folic Acid	1.5-2.5 mm
	Vitamin B12 0.1% WS (B12)	0.0040 mg/kg min
	Thiamin Mononitrate (B1)	2.9 mg/kg min
	Riboflavin (B2)	3.6 mg/kg min
	Pyridoxin (B6)	3.6 mg/kg min
	Niacinamide (Niacin)	35.0 mg/kg min
	Zinc Oxide(Zn)	15-40 mg/kg
	Vit. A Palm. CWS-250	1-2.5 mg/kg
	Vit. D3, 100 CWS/A	0.015-0.05 mg/kg

- In case fortification is locally done not imported (Ferrous Sulphate 30 ppm)
- The Wheat Flour shall be fit for human consumption.
- Suppliers must ensure that food commodities shall conform to the Public Health Regulations in force in the country of origin.

- Milling facilities should meet the Recommended International Code of Practice: General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4-2003 Codex Alimentarius, including Hazard Analysis and Critical Point (HACCP) System and Guidelines for its Application.
- N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this.

2. **PACKING:**

The wheat flour shall be packed in new sound bags manufactured of polypropylene. Each bag shall contain a uniform weight of 25 kg net. The empty bags each should be of minimum weight 65 g net fit for export and multiple handling. All bags must be clean, sturdy, and firmly sewn. Package dimension should be 80cm length x 50cm width and 65 gram Weight.

Bags should not be laminated in order to allow ventilation and maintain the temperature inside the bag at the required level.

Both the containers and the bags shall be free from insect or fungal infestation and shall not impart any toxic substance or undesirable odour or flavor.

Both the containers and the bags shall safeguard the hygienic, nutritional, technological and organoleptic qualities of the products.

Each package shall contain wheat flour of the same type and of the same grade designation.

3. **STORING:**

Wheat Flour must be stored under dry, ventilated and hygienic conditions.

4. **MARKING:** SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered at Field level.