

Common Name:

Hindi	English Name	Botanical Name
गेहूँ का आटा	Wheat Flour	Triticum Aestivum

1. Wheat flour shall be:

- Whitish to light brown in colour having characteristic taste and flavour;
- Free from rancidity, grittiness, insect or fungus infestation;
- Free from fermented, musty or any other objectionable odour;
- Free from filth (impurities of animal origin) such as rodent hair and excreta, live and dead insects, insect fragments, moulds and fungus.

2. Variety (to be filled by assayer)**3. Actual picture of the lot (to be uploaded by assayer).****4. Criteria for range designation**

S.No.	Tradable parameters	Range-1	Range-2	Range-3
A	Primary			
1	Moisture (% by wt.) max	12.0	13.0	14.0
2	Total ash (% by wt.) odb, max	2.0		
3	Acid insoluble ash (% by wt.) odb, max	0.10	0.12	0.15
4	Alcoholic acidity as H ₂ SO ₄ (with 90% alcohol) % by wt. odb, max	0.12	0.15	0.18
5	Gluten (% by wt.) odb min	9.0	7.0	6.0
6	Granularity (% passing through 500 micron IS sieve) min	98.0		
	Range Acceptance	95%	90%	85%
B	Optional (Industrial/Processor)			
1	Crude fibre (% by wt.) odb, max	2.5		
2	Uric acid (mg/kg) max	100.0		

5. Sampling:

- 5 % or minimum one container shall be randomly selected for sampling.
- 500 gm shall be drawn from each selected container and shall be mixed homogenously, called as primary sample.
- 500 gm shall be drawn from primary sample called as Laboratory sample.

Optional parameters are voluntary and may be analyzed as per buyer-seller agreement.