



TRADEABLES PVT LTD

Specification: Sorghum Flour – Super Fine Grade.

Chemical Parameters:

Sr. No.	Parameter	Limits
1.	Moisture	12% max

Physical Parameters:

Sr. No.	Parameter	Limits
2.	Retained on 150 micron	15 % max
3.	Gluten Allergen	<10 PPM
4.	Mustard Allergen	Nil

Microbiological Parameters:

Sr. No.	Parameter	Limits
5.	Standard Plate Count	< 100,000 per g max
6.	Coliforms	< 200 per g max
7.	Yeasts and Moulds	2 000 per g max
8.	Bacillus Cereus	1000 per g max
9.	E Coli	10 per g max
10.	Salmonella	Not detected in 25g

PACKAGING AVAILABLE:

1. 25 Kgs / 50 lbs Laminated Paper Bags.
2. 25 Kgs Vacuum Bags.

Storage:

1. Storage must be in an area that is clean, dry, cool, well ventilated, away from direct sunlight and from any oily or odorous material & toxic chemicals.
2. The area must have pest control program in place to prevent rodent & insect infestation.