



Superior Flour (70%) (طحين فاخر)

Superior flour is produced by milling of wheat with an extraction 70% of wheat kernel. Wheat bran and germ are removed during milling process. Therefore, this kind of flour seems whiter than other types of flour. Extraction 70% flour is good for producing Biscuits, cakes and Donuts.



| Parameters | المواصفات Specification | التحليل |
|--------------------|----------------------------|-------------------|
| Moisture (%) | ١٣-١٤% | الرطوبة |
| Ash (%) | ٠,٤٤٠ - ٠,٥٠٠% | الرماد |
| Protein (%) | ١١,٥ - ١٣,٥% | البروتين |
| Gluten (%) | ٢٥% حد أدنى | الجلوتين |
| Falling Number | ٢٠٠ ثانية حد أدنى | رقم السقوط |
| Water absorption | ٦٠% حد أدنى | معدل امتصاص الماء |
| Stability (Mint) | ٨ دقائق حد أدنى | الثبات |
| Mixing Time (Mint) | ١٥ دقيقة حد أعلى | وقت الخلط |

| NUTRITION FACTS | |
|--|-----------|
| Calories per 100gm | 347 |
| | Less than |
| Total Fat % | 0.800 |
| Total Carbohydrate % | 73.750 |
| Protein % | 11.700 |
| Crude Fiber % | 0.250 |
| Sodium % | 0.005 |
| Potassium % | 0.150 |
| Phosphors % | 0.150 |
| Magnesium % | 0.020 |
| Calcium % | 0.010 |
| Vitamins & Iron added (mg/100g flour) | |
| Iron | 3.090 |
| Niacin (Vitamin B3) | 3.560 |
| Thiamin (Vitamin B1) | 0.618 |
| Riboflavin (Vitamin B2) | 0.387 |
| Vitamin D | 0.001 |
| Ingredients: Wheat Flour, Mixture of Vitamins and Iron (Iron, Thiamin, Riboflavin, Niacin, Vitamin D. | |