





Whole Wheat Flour (97.5%) (طحين بر)

Whole wheat flour is produced by milling of wheat kernel completely except wheat germ. Wheat germ is removed during milling process. Therefore, the color of this kind of flour is dark with more bran content. Whole wheat flour is mainly using for producing brown bread and biscuits.

Parameters	مواصفات Specification	التحليل
Moisture (%)	% ١٤-١٣	الرطوبة
Ash (%)	% ١,٧٠٠-١,٠٠٠	الرماد
Protein (%)	% ١٤-١٢	البروتين
Gluten (%)	% ٣٠ حد أدنى	الجلوتين
Falling Number	٢٠٠ ثانية حد أدنى	رقم السقوط
Water absorption	% ٦٥ حد أدنى	معدل امتصاص الماء
Stability (Mint)	٤ دقائق حد أدنى	الثبات
Mixing Time (Mint)	١ دقيقة حد أعلى	وقت الخلط

NUTRITION FACTS	
Calories per 100gm	342
	Less than
Total Fat %	1.050
Total Carbohydrate %	70.600
Protein %	12.850
Crude Fiber %	1.650
Sodium %	0.009
Potassium %	0.415
Phosphors %	0.340
Magnesium %	0.185
Calcium %	0.015
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	0.551
Ingredients : Wheat Flour, Mixture of Vitamins and Iron (Iron, Thiamin, Riboflavin, Niacin, Vitamin D.	