

Hard Wheat Specifications 12.5% Protein (As dry basis)

Hard milling wheat for human consumption. The wheat should be inspected and certify the following technical Specifications:

The hard wheat must be GMO Free			
Protein (As dry basis)	12.5*	%	Min.
Moisture	13**	%	Max.
Test weight	77	Kg/HL	Min.
1000 Kernel weight	30	g	Min.
Falling number	270***	Sec.	Min.
Wet gluten	26****	%	Min.
Impurities or Dockage + Foreign materials	1	%	Max.
Shrunken and broken kernels	3	%	Max.
Damaged kernels	1	%	Max.
Ergot	0.045	%	Max.
Total defects	5	%	Max.
Bug damage (Damage by Eurygaster & Aelia)	0.5****	%	Max.
Smut damaged kernels	Nil		
Unnatural Odour/Flavour/Colour	NII		
Poisonous seeds	NI		
Live insects and insects' live stages	Nil		
Dioxin	Nil		
Rodents and Remnants of rodents	Nil 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		
Parasites representing a hazard to health	Not to exceed International codex limits		
Mycotoxins	Not to exceed International codex limits		
Heavy metals and Pesticide residues	Not to exceed International codex limits		
Radiation	Not to exceed International codex limits		

The wheat should be from the latest crop available for export as per industry export trade flow norms.

^{*} Acceptable down to 12% Protein, for each 0.1 point deviation, 1.0 percent price rebate.

^{**} Acceptable up to 14% Moisture, for each 0.1 point deviation, 0.2 percent price rebate.

^{***} Acceptable down to 250 Sec. Falling Number, for each 10 point deviation, 0.1 percent price rebate.

^{****} Acceptable down to 24% Wet Gluten, for each 0.1 point deviation, 0.2 percent price rebate.

^{*****} Above 0.50% Bug Damage surveyed, will be rejected.