PRODUCT SPECIFICATIONS

Wheat Flour

Premium Wheat Flour (Atta) is produced by finely milling carefully selected wheat grains while retaining their natural nutritional value. It is extensively used for making chapatis, rotis, bread, bakery products, noodles, biscuits, and various processed food applications. Its excellent dough-forming properties and superior milling quality make it highly preferred in global markets.

- Premium Wheat Grains
- Fine & Uniform Texture
- Rich in Dietary Fiber
- Hygienically Processed
- High Nutritional Value
- Excellent Dough Quality
- Long Shelf Life
- Export Grade Packaging

Dietary Advantages

- Vegetarian Friendly
- Vegan Friendly
- High-energy staple food
- Excellent dough elasticity
- Suitable for daily consumption

MANUFACTURING PROCESS

Premium wheat is cleaned, conditioned, milled through advanced roller milling systems, sifted to achieve uniform fineness, and hygienically packed to preserve freshness and nutritional quality.

SPECIFICATIONS

Parameter	Specification
Product Name	Wheat Flour (Atta)
HSN Code	11010000
Crop Year	Latest Crop
Colour	Natural Cream White
Purity	99% Min.
Moisture	12% Max.
Broken	Nil
Damaged	1% Max.

PRODUCT SPECIFICATIONS

Foreign Matter	0.5% Max.
Packing	25 kg / 50 kg PP Bags

TECHNICAL SPECIFICATIONS

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Foreign Matter	0.5% Max.
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ADDITIONAL DETAILS

Packaging	1kg, 5kg, 10kg, 25kg, 50kg PP/Jute Bags
Shelf Life	6-9 Months under cool and dry storage
Origin	India