



 COSNAT

White Wheat Flour

71-75 Shelton street, Covent Garden,
WC2H 9JQ, London, United Kingdom

+44 74 8884 5515
www.cosnatholding.com





COSNAT

50kg
FLOUR





Wheat Flour

TECHNICAL SPECIFICATION

Physical and Chemical Characteristics:

Type of flour	Wheat Flour for Baking
Accordance with GOST	26574-2017
Grade	Premium
Package	Polypropylene bags of 50 kg
Color	White
Taste / Smell	Typical for Wheat Flour
Humidity, max	15.0%
Ash content, max	0.55%
Whiteness, min	54.0 units
Falling number. min	200 sec
Wet gluten, min	28.0%

Microbiological Characteristics:

Content of aflatoxin B1	less than 1 ppb/kg
Content of ochratoxin A	less than 1 ppb/kg
Deoxynivalenol (DON)	less than 100 ppb/kg
Zearalenone (ZEA)	less than 10 ppb/kg



Tested and Certified

FLOUR ANALYSIS CARD

dated June 26, 2023

Type of flour wheat flour for baking .
The sample was taken [redacted] .
surname, initials

The sample was taken in accordance with GOST 27668-88
of sampling 26.06.2023 Sample weight 2000 g

The place of sampling is the warehouse of [redacted] .
Station (port, wharf) of departure _____ .

[redacted] _____ .
Certificate number (certificate of quality) _____ .

The number of the wagon, car, name of the vessel _____ .
Number and date of the consignment note _____ .

Party weight 162000 kg Number of places (or in bulk) 3240
Station (port, pier) destination _____ .

Recipient 1

The sample was taken to check the quality for compliance with the requirements of
GOST (TU), the terms of the sales contract, the contract in terms of:

26574-2017 ,
Type of sample packaging pp bag _____ .

External inspection of the party

Condition: satisfactory Color white with yellow tone Smell typical for wheat flour
Uniformity uniform _____

No pest infestation was found _____ .
The condition of the wagon, motor vehicle, vessel (barge), container is satisfactory

The sample was taken by the lead engineer-technician [redacted]
position, signature, transcript of signature

FLOUR ANALYSIS

Type of flour wheat flour for baking _____ .

Grade premium _____ . GOST (TU) 26574-2017 _____ .
Color white Taste typical for wheat flour

Smell typical for wheat flour Humidity 14.50 %

Crunch (content of mineral impurity) is not felt _____ .

Ash content 0.51 % whiteness 55.0 units

Falling number 393 sec

Grinding size: residue on 0.70 g 1.40 %
sieve N43

pass through sieve No. 8 %

Wet gluten:

Quantity 28.00%
Quality of IDK-3M device 60 units group first

Metallic impurity:
weight 0.000 mg/kg size _____ mm

Pest infestation - not detected _____ pcs /kg

Contamination with dead pests (beetles) was not detected _____ pcs / kg
special marks _____ ,

The analysis was carried out by the lead engineer-technician [redacted]
position, signature, signature transcript



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