



PRODUCT SPECIFICATION · FOOD GRAINS

Milling Wheat for
Human Consumption

11.5%
protein min. (dry matter basis)

Milling wheat for human consumption, specified with acceptance limits and rejection thresholds for each quality parameter.

Test weight 76 kg/hl min.	Protein 11.5% min.	Moisture 13.5% max.	Foreign material 0.7% max.
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Specification of milling wheat

QUALITY PARAMETER	SPECIFICATION	REJECTION
Test weight (minimum)	76 kg/hl	Below 76 kg/hl
Damaged kernels (maximum)	3%	Above 3%
Foreign material (maximum)	0.7%	Above 0.7%
Shrunken and broken kernels (maximum)	4%	Above 4%
Wheat of other classes	4% (including maximum 2% contrasting classes)	Above 4% (including maximum 2% contrasting classes)
Protein content (minimum)	11.5% (dry matter basis)	Below 11.5% (dry matter basis)
Moisture content (maximum)	13.5%	Above 13.5%
Dockage (maximum)	1% (all dockage is deductible from the value)	Above 1%
Radioactivity (maximum)	50 Bq/kg of Cs-137 (relaxable for crops of SAARC and Southeast Asian countries)	Above 50 Bq/kg of Cs-137 (relaxable for crops of SAARC and Southeast Asian countries)