



**Certificate of Analysis
(based on ISIRI test)**

**SANAYE ARD VARAMIN
(PJSC)**

NO:

Date:

Product name: Fantezy Flour	Product Date:		Best Before:	
Ingredient				
Type of Flour				
Color	Natural			
ANALYSIS	Units	Specification	Results	Methods
Moisture		Max 14.2%	13.8-14.2%	ISIRI 2705
Wet gluten		Min 26%	27-30%	ISIRI 9639-4
Gluten index		-	75-85	ISIRI 9639-3
Falling number		300-350	320	ISIRI 4175
Sedimentation test		-	25-28	ISIRI 3681
Ash(tubule)		0.501-0.700	0.50-0.550	ISIRI 2706
Ash(Acid in soluble)		Max 0.05	0.01-0.03	ISIRI 37
pH		5.6 - 6.5	5.9-6	ISIRI 37
Foreign Material		Absence	Absence	ISIRI 103
Cd		Less than 0.03ppm	0.01	ISIRI 9266
Pb		Less than 0.15ppm	0.01	ISIRI 9266
Aflatoxin		15µg/kg	ND	ISIRI 6872
Aflatoxin B1		5µg/kg	ND	ISIRI 6872
Ocretoxin		5µg/kg	ND	ISIRI 6872
Zaralenon		200µg/kg	ND	ISIRI 6872
Deoxinivalenol		1000µg/kg	83	ISIRI 6872

Total count	Cfu/g	Max 10⁵	2×10²	ISIRI 5272
Mold	Cfu/g	Max 5×10³	3×10²	ISIRI 10899-3

Granulation(micron)	<125	≥125	≥180	≥475
Specification	Min 60	Max 30	Max 10	Max 2
Results	74%	24%	2%	-
Packing	polypropylene bag in 50 kg			

Storage condition Cool and dry			
Quality Control Manager Azra Molla Mahdi	Date:	Signature:	
Address			

Date a review:1394/12/1

FR-QC-22/00