



Certificate of Analysis
(based on ISIRI test)

SANAYE ARD VARAMIN
(PJSC)

NO:

Date:

Product name: Null Flour	Product Date:	Best Before:		
Ingredient				
Type of Flour	Null			
Color	Natural			
ANALYSIS	Units	Specification	Results	Methods
Moisture		Max 14.2%	13.8-14.2%	ISIRI 2705
Wet gluten		20-27%	26-29%	ISIRI 9639-4
Gluten index		-	75-85	ISIRI 9639-3
Falling number		250-400	300-350	ISIRI 4175
Sedimentation test		-	25-27	ISIRI 3681
Ash(tubule)		0.380-0.50	0.38-0.48	ISIRI 2706
Ash(Acid in soluble)		Max 0.05	0.01-0.03	ISIRI 37
pH		5.6-6.5	5.7-5.9	ISIRI 37
Foreign Material		Absence	Absence	ISIRI 103
Cd		Lessthan 0.03ppm	0.01	ISIRI 9266
Pb		Lessthan 0.15ppm	0.01	ISIRI 9266
Aflatoxin		15µg/kg	ND	ISIRI 6872
Aflatoxin B1		5µg/kg	ND	ISIRI 6872
Ocretotoxin		5µg/kg	ND	ISIRI 6872
Zaralenon		200µg/kg	ND	ISIRI 6872
Deoxinivalenol		1000µg/kg	80	ISIRI 6872

Total count	Cfu/g	Max 10 ⁵	1×10 ²	ISIRI 5272
Mold	Cfu/g	Max 5×10 ³	2×10 ²	ISIRI 10899-3

Granulation(micron)	<125	≥125	≥180	≥475
Specification	Min 75	Max 20	Max5	Max 2
Results	80%	18%	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