



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

**SANAYE ARD VARAMIN
(PJSC)**

NO:

Date:

Product name: Khabazi Flour	Product Date:		Best Before:	
Ingredient				
Type of Flour	15%			
Color	Natural			
ANALYSIS	Units	Specification	Results	Methods
Moisture		Max 14.2%	13 - 13.5%	ISIRI 2705
Wet gluten		Min 25%	29 - 31%	ISIRI 9639-4
Gluten index		-	65 - 75	ISIRI 9639-3
Falling number		250 - 400	330 - 370	ISIRI 4175
Sedimentation test		-	27 - 29	ISIRI 3681
Ash(tubule)		Max 1.225	Max 1.10	ISIRI 2706
Ash(Acid in soluble)		Max 0.05	0.01 - 0.03	ISIRI 37
pH		5.6 - 6.5	6 - 6.2	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	80	ISIRI 6872

Total count	Cfu/g	Max 10⁵	9×10²	ISIRI 5272
Mold	Cfu/g	Max 5×10³	6×10²	ISIRI 10899-3

Granulation(micron)	<125	≥125	≥180	≥475
Specification	Min 45	Max 32.5	Max 20	Max 2.5
Results	67%	15%	18%	-
Packing	polypropylene bag in 50 kg			

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