



Barkhill Foods

the taste of great quality

 **FLOUR**

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FLOUR 000

WHITE WHEAT FLOUR 000 is obtained from wheat by grinding, after a preliminary cleaning. The product is intended for the manufacture of bread, bakery products, specialties, biscuits. The product does not contain traces of genetically modified material (GMO).

PHYSICAL AND CHEMICAL FEATURES

INDICATORS	MIN	MAX
Infestation	no	no
Humidity (%)	12	14.5
Ash (%)	0.35	0.48
Gluten (%)	25	32
Gluten index (%)	70	99
Deformation (mm)	2	10
Acidity (grade)	2.0	2.4
Falling Number (sec)	220	550
W/Energy (10E-4J)	220	400
L/Extensability (mm)	70	150
P/Resistance (mm H2O)	80	130
P/L (%)	0.6	1.5
IE/Elasticity (%)	55	80

ORGANOLEPTIC CHARACTERISTICS

Energy	350.9 kcal/1490.3 kJ
Total Fat (g)	0.82 g
Saturated Fat (g)	0.23 g
Carbohydrates (g)	75.23 g
Sugars (g)	1.4 g
Fiber (g)	0.9 g
Proteins (g)	10.65 g
Salt (g)	0.0025 g
Color	Creamy white
Smell	Free from foreign smell
Taste	Does not contain foreign taste

Nutrition Information for 100g

Net weight \pm 0.5%



PRODUCT DATA

PACKAGING

Article no.	Packaging	Net weight (kg)	Packaging dimensions (LxHxA) (cm)			Pcs/ Pack
F00040	Raffia sack	40	90	20	45	1
F00025	Paper sack	25	54	17.5	36	1
F0001	Paper bag	1	12.5	17	6.5	10

PALLET

Pcs/ Pallet	Pack/ Pallet	Pcs/ Layer	Layer/ Pallet	Pallet weight (kg)	Pallet length (cm)	Pallet height (cm)	Pallet depth (cm)
24	-	3	8	960	135	160	90
40	-	5	8	1000	125	150	88
1000	100	100	8	1000	120	185	80



FLOUR 550

WHITE WHEAT FLOUR 550 is obtained from wheat by grinding, after a preliminary cleaning. The product is intended for the manufacture of bread, bakery products, specialties, biscuits. The product does not contain traces of genetically modified material (GMO).

PHYSICAL AND CHEMICAL FEATURES

INDICATORS	MIN	MAX
Infestation	no	no
Humidity (%)	11	14.5
Ash (%)	0.56	0.65
Gluten (%)	24	33
Gluten index (%)	70	99
Deformation (mm)	2	12
Acidity (grade)	2.2	2.8
Falling Number (sec)	200	550
W/Energy (10E-4J)	180	450
L/Extensability (mm)	60	140
P/Resistance (mm H ₂ O)	70	120
P/L (%)	0.55	1.5
IE/Elasticity (%)	50	70

ORGANOLEPTIC CHARACTERISTICS

Energy	348.25 kcal/1478.85 kJ
Total Fat (g)	0.97 g
Saturated Fat (g)	0.24 g
Carbohydrates (g)	74.19 g
Sugars (g)	1.1 g
Fiber (g)	1.6 g
Proteins (g)	10.69 g
Salt (g)	0.0022 g
Color	Creamy white
Smell	Free from foreign smell
Taste	Does not contain foreign taste
Nutrition Information for 100g	
Net weight ± 0.5%	



PRODUCT DATA

PACKAGING

Article no.	Packaging	Net weight (kg)	Packaging dimensions (LxHxA) (cm)			Pcs/ Pack
F00040	Raffia sack	40	90	20	45	1
F00025	Paper sack	25	54	17.5	36	1
F0001	Paper bag	1	12.5	17	6.5	10

PALLET

Pcs/ Pallet	Pack/ Pallet	Pcs/ Layer	Layer/ Pallet	Pallet weight (kg)	Pallet length (cm)	Pallet height (cm)	Pallet depth (cm)
24	-	3	8	960	135	160	90
40	-	5	8	1000	125	150	88
1000	100	100	8	1000	120	185	80



FLOUR 650

WHITE WHEAT FLOUR 650 is obtained from wheat by grinding, after a preliminary cleaning. The product is intended for the manufacture of bread, bakery products, specialties. The product does not contain traces of genetically modified material (GMO).

PHYSICAL AND CHEMICAL FEATURES

INDICATORS	MIN	MAX
Infestation	no	no
Humidity (%)	11	14.5
Ash (%)	0.56	0.65
Gluten (%)	24	33
Gluten index (%)	70	99
Deformation (mm)	2	12
Acidity (grade)	2.2	2.8
Falling Number (sec)	200	550
W/Energy (10E-4J)	180	450
L/Extensibility (mm)	60	140
P/Resistance (mm H ₂ O)	70	120
P/L (%)	0.55	1.5
IE/Elasticity (%)	50	70
Protein (%)	12	14.5

ORGANOLEPTIC CHARACTERISTICS

Energy	348.25 kcal/1478.85 kJ
Total Fat (g)	0.97 g
Saturated Fat (g)	0.24 g
Carbohydrates (g)	74.19 g
Sugars (g)	1.1 g
Fiber (g)	1.6 g
Proteins (g)	10.69 g
Salt (g)	0.0022 g

Color	Creamy white
Smell	Free from foreign smell
Taste	Does not contain foreign taste

Nutrition Information for 100g
Net weight ± 0.5%



PRODUCT DATA

PACKAGING

Article no.	Packaging	Net weight (kg)	Packaging dimensions (LxHxA) (cm)			Pcs/ Pack
F00040	Raffia sack	40	90	20	45	1
F00025	Paper sack	25	54	17.5	36	1

PALLET

Pcs/ Pallet	Pack/ Pallet	Pcs/ Layer	Layer/ Pallet	Pallet weight (kg)	Pallet length (cm)	Pallet height (cm)	Pallet depth (cm)
24	-	3	8	960	135	160	90
40	-	5	8	1000	125	150	88



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