

ODOD LLC Wholesale food products for Indian cuisine · odod.us

Bread Flour / Strong Flour / Baker's Flour

Specification sheet · typical values · issued 2026-10-10

ODOD LLC's premium Bread Flour is made for professional kitchens, Indian bakeries, and food service operations. With 12–14% protein, it offers strong gluten development and consistent rise—ideal for pav, naan, rolls, and artisan breads. Available in 10 lb, 25 lb, and 50 lb bulk packs, our flour is

Product code	ODOD-0713
Category	Flours & Grains
MOQ	500 kg; full container quantities (FCL 20ft/40ft) for programme supply
Packing options	10 lb, 25 lb and 50 lb multiwall kraft paper bags; 25 kg PP or multiwall paper bags with inner liner; 500 kg / 1000 kg FIBC bulk bags; palletised and stretch-wrapped for FCL or LCL consolidation; private label and custom bag printing available on request
Shelf life	9 to 12 months from date of milling in original unopened packing, stored in cool, dry, odour-free conditions below 25°C and 65% relative humidity
HS code	110100
Availability	available
Color	Creamy white to off-white, uniform
Grade	Bakery grade, hard wheat bread flour (strong flour)
Purity	min 99.5%, free from foreign matter, live infestation and rodent contamination
Protein	12% - 14% (dry basis)
Moisture	max 14%
Additives	None or bakery-standard enrichment and enzymes, declared on specification sheet
Admixture	max 0.5%
Aflatoxin	Within applicable food safety limits for wheat flour; certificate of analysis provided with each consignment
Treatment	Unbleached or bleached, enriched or unenriched, as specified on order
Dry gluten	min 9.5%
Wet gluten	min 28% - 32%
Ash content	max 0.55% - 0.65% (dry basis)
Bran specks	Minimal, typical of bakery-grade patent flour
Granulation	min 98% through 150 micron sieve
Gluten index	min 80
Microbiology	Total plate count, yeast and mould, E. coli and Salmonella within standard bakery flour limits
Falling number	250 - 350 seconds

Dough stability	min 8 minutes
Water absorption	58% - 64% (farinograph)
Heavy metals pesticides	Within applicable regulatory limits, verified at partner facility

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/bread-flour-strong-flour-baker-s-flour> or hello@odod.us.